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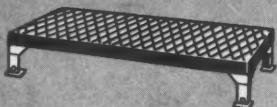
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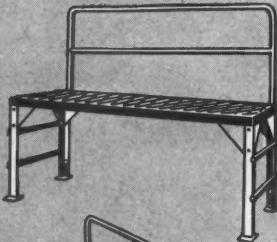
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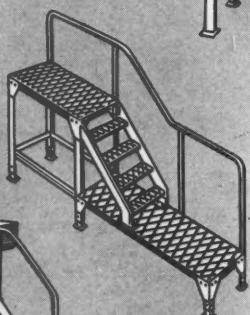


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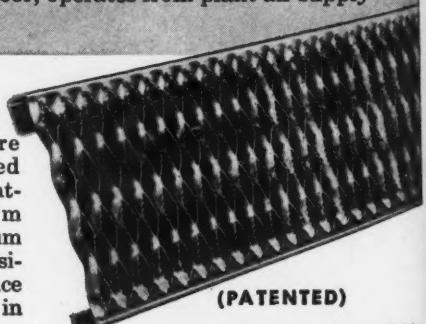
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The Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION



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Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

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A NATIONAL PROVISIONER PUBLICATION

THE NATIONAL PROVISIONER, DECEMBER 26, 1959

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THE NATIONAL

PROVISIONER

December 26, 1959

VOLUME 141 NO. 26

... and Happy New Year

In spite of minor difficulties in the labor field and shortages of some kinds of domestic meat, industry operations during 1959 appear to have been generally profitable. Intra-industry relations have been relatively peaceful, Congress has not bothered the business too much and, except in connection with grading, packers have not been exposed to unfavorable publicity.

Because it is probable that livestock will be plentiful in 1960, and operations can continue on an efficient basis, we believe that the coming year should be a profitable one for the industry.

We are less happy about some of the other problems that will confront meat packers and processors during the period.

Many slaughterers must bring their practices into compliance with federal and state humane slaughter laws during the first half of 1960. With some outstanding exceptions, we believe a good deal of the industry is thinking, planning and acting too slowly in this area; the job of adaptation is not an easy one and no relieving "miracles" are likely to occur. Not a few interstate operators seem to feel: "This doesn't apply to me." They may be surprised when some of their processor-customers are unable to use their meat after the June 30 deadline.

We believe, moreover, that while only a few hundred packers *need* to comply for legal reasons, the whole industry *needs* to comply for the sake of its public standing.

The industry goes into 1960 under a reprieve in connection with the use of certain chemicals and additives in livestock and meat production. We believe the situation will get an airing during the new year and it is possible that producers and processors may suffer some damage to their business and the acceptability of their products.

There are strong indications that Congress will examine various aspects of the meat business and may take legislative action which will affect industry economics and practices.

In whatever crises may develop in 1960, we hope the industry will speak and act with more unanimity and effectiveness than it has sometimes done in the past, and that its attitudes will help in building an "image" of the business as a good citizen and neighbor for 170,000,000 Americans.

News and Views

Modification Of the 1920 packer consent decree as sought by Armour and Company, Swift & Company and The Cudahy Packing Co. would have an adverse effect on packers not bound by the decree, executives of two packer trade associations told Judge Julius J. Hoffman of U. S. District Court in Chicago as the Department of Justice began presenting its case against such relief. Entry of the petitioners into the now-prohibited areas would give them "a tremendous competitive advantage" over other packers, testified E. Floyd Forbes, president and general manager of the Western States Meat Packers Association. Said Jim Camp, executive director of the Texas Independent Meat Packers Association: "It would be most damaging." Also testifying for the Justice Department as expert witnesses were Harold Smith, executive vice president of the United States Wholesale Grocers Association, and Rudolph Treuenfels, executive vice president of the National-American Wholesale Grocers Association. The four witnesses were called to give their opinions on the competitive effect if the court gives relief from the decree's provisions that bar the petitioners and Wilson & Co., Inc., from dealing in more than 140 non-meat items or engaging in retail trade.

West of the Rockies is the only area where the independent packer does the majority of the fresh meat business, Forbes told the court. If the decree's ban against retail trade is removed, he said, the now-restricted companies would be free to buy into large buying units and eliminate the independent packer from that trade. That would "eliminate the independent packer," who needs part of the big buyer's trade to survive, Forbes continued. "Even the threat of authority to enter into retail distribution would have the disastrous effect of eliminating all but the country slaughterer," he declared.

Record Earnings and sales for John Morrell & Co., Chicago, in the fiscal year ended October 31, 1959, are shown by preliminary figures released by W. W. McCallum, president. The fiscal 1959 profit is approximately \$6,100,000, or \$7.10 a share, compared with \$2,313,186, or \$2.80 a share, in the preceding year, McCallum said. Sales increased to approximately \$435,000,000 from \$401,684,903 in 1958. McCallum also announced that the board of directors has declared a 25 per cent stock dividend, payable February 15 to shareholders of record January 22. He said that the board intends to continue the current quarterly dividend of 20¢ a share after the additional shares have been issued.

Increased earnings and sales for fiscal 1959 also have been reported by Hygrade Food Products Corp., Detroit. Net earnings for 1959 amounted to \$2,711,418, or \$4.50 a share, compared to the 1958 profit of \$1,887,571, or \$3.36 a share, after giving effect to a change in accounting practice, Hugo Slotkin, president, announced. The 1959 net sales were \$414,216,351, against \$411,464,700 in 1958. Tonnage increased by about 8 per cent in 1959 but prices generally were lower. The profit per sales dollar in 1959 was 0.65¢, compared to 0.46¢ per sales dollar in the 1958 year.

A Three-Judge federal court in St. Paul, in a unanimous decision on December 23, ordered Minnesota Gov. Orville L. Freeman to return to Wilson & Co., Inc., the right to reopen and operate its meat packing plant at Albert Lea, which was seized and closed December 11 by the Minnesota National Guard, acting under the governor's orders after strikers rioted in an attempt to prevent non-strikers from working. The court said the role of government in an economic dispute is to see that both parties conduct their activities as law-abiding citizens, rather than resorting to mob violence or other illegal acts.



LEFT: Newly developed wide-mouth bag at Allen Brothers plant is used to hold bone-in shank and rump off round. RIGHT: Scrutinizing packaged item in general storage area are (l. to r.): Leonard Liebschutz, sales manager; Charles Vogel, chairman of the board, and Melvin Salomon, president. Firm has gone "whole steer" on Cryovac packaging technique.

Packaging Technique is a Bonanza for Packer

A MARKED increase in sales and a lowering of shrink and a bonanza of a "new" plant are some of the major advantages reported by Allen Brothers Inc., Chicago, a leading national independent meat purveyor, since the firm began using the packaging technique of The Cryovac Company, division of W. R. Grace & Co., Cambridge, Mass.

Like many firms, the company used the method on a custom basis for several years with mediocre results. Working with Cryovac packaging engineers, who designed the packaging line, a management com-

mittee including Melvin Salomon, president, Charles Vogel, chairman of the board, Leonard Liebschutz, sales manager and Walter Blaeser, plant superintendent, decided last March to go "whole steer" on the packaging process. Management was convinced that this course was the only way to gain the full advantages of this technique.

The results have been most satisfactory, Salomon reports. Although all accounts have not been sold on this package, about 90 per cent of primal cuts are processed by the technique. Initially, a few customers were lost. But almost all of them

have been resold and, significantly, nearly 15 per cent new customers have been added, Liebschutz says.

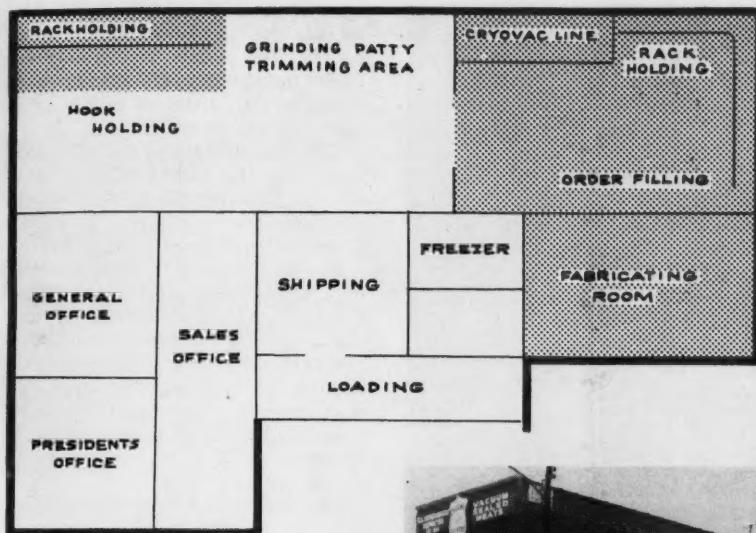
The packaging protection given the product has permitted the firm to expand its sales area so that it now sells with a seven-man sales force in 16 states reaching as far west as California, south to Texas and Florida and north to upper Michigan, he observes.

INHERENT ECONOMIES: When the firm introduced the new package, it did not increase the selling price, feeling that inherent economies justified this policy. For one, the package has drastically reduced the

LEFT: Portion control butcher is shown preparing cube steaks from round. RIGHT: Partial view of the work area

gained in the fabricating-boning room by converting to Cryovac packaging-ageing technique at Allen Brothers.





shrink the plant takes to a low of 0.5 to 1 per cent, Salomon claims. This is total shrink from incoming meat that is not recaptured in major product, trimmings, fat or bones.

There is no shrink in the packaged meat since the weight entered on the bag during the packaging operation is the weight which the customer receives and for which he is billed. The elimination of the irritating arguments about shrink, which sometimes result in the loss of customers, is a major advantage of the packaging method, says Salomon.

The bagging technique in no way impedes the ageing process since this continues while the product is held in storage. Actually, the packaged product has an improved flavor, Salomon claims. If a cut is removed from the bag to give it a closer trim desired by a customer, the trimmings are wholesome meat used in the firm's ground beef production.

LEFT: Operator performs vacuumizing-crimping-packaging operation at this station. **CENTER:** Bone-in cuts to be packaged are first covered over bone area with specially



With the conventional hook-aged product, most trimmings would be sold to a local renderer. The bagging technique eliminates this normal waste of high-priced meat.

The packaging technique's economies start when the fresh meat is received. The firm now receives loins and ribs on its own skids which are picked up by the local packer or wholesaler and loaded at his plant.

The skids, which hold from 45 to 50 loins or about 100 ribs, are sent back to Allen Brothers and weighed in as a skid lot in about five minutes.

Previously, the load was weighed individually by two employees who moved the meat from the receiving dock to the cooler, a task requiring about 30 minutes. Now the entire skid lot is moved into the fabricating-boning room. The meat intended for packaging is then trimmed and boned as a lot. Afterward, it is moved as a truck lot to the Cryovac station.

NO LOST MOTION: Since the meat is now packaged for ageing on a production rather than a custom

basis, productivity has been increased appreciably, Blaeser observes. With the addition of three butchers, the firm has been able to double its primal cut fabrication. For example, working on a production line basis these three butchers can fabricate about 100 full beef loins as against the previous 40 per day, he states.

There is no lost motion as the



butcher crew moves from one custom order to another. At the end of each day, the plant superintendent takes inventory of items in stock, the sales manager recaps his orders for the next day's shipments and Salomon, who does the buying, lists the items scheduled for delivery the following day. On the basis of this information, the next day's butcher operation is planned.

This daily prescheduling of production, plus the relatively constant inventory of packaged aged items, eliminates: 1) shorting customer orders because an item is not in stock, 2) missing of shipping connections because an order is not ready for the common carriers pickup and 3) frantic overtime production to prepare an item for a custom order.

All primal cut fabrication, along with a portion control meat cutting operation which has been expanded 200 per cent, is conducted in a room used formerly to age meat in the hook manner. This room, together with space in the main holding cooler and the patty forming room, is a "new" building bonanza resulting from the packaging method, Vogel declares. The plant's productive capacity has been more than doubled without the addition of a single square foot of floor space, he says.

STAINLESS STEEL RODS: The various portion cut items are prepared and boxed in this room and then moved to the shelf space in the freezer. The room has two Biro band saws and a Bunn tying machine.

The meat intended for packaging is moved by truck to the first station in the 125-sq.-ft. Cryovac setup. Management has on order a conveyor that will move these cuts from the fabricating room to the packaging station.

The packaging operation starts at the heavy duty holding-loading chute. This frame has stainless steel rods that can be adjusted to fit the size of the meat being bagged. Allen Brothers has ordered a new roller-type chute which is expected to expedite this operation. After placing the meat on the frame, the operator slides the meat into the bag and then passes the bagged product for crimping and vacuumizing.

The bone portion of bone-in meat is covered first with a protective cloth that prevents the bone from cutting the bag.

The firm also has been using an extra large bag, developed experimentally by Cryovac, for bagging bone-in rounds, rump and shank off. This bag has a 24 in. opening.

METAL CRIMP: The bagged item slides on a stainless steel table to the vacuumizing-crimping machine



TOP: Using mechanical tying unit, butcher ties rolled bottom butt. CENTER: Load is checked in as unit on the floor scale at Allen Brothers plant. Previously, individual pieces were weighed on pan scale visible in background. BOTTOM: Moving from packaging machines via table top to intake of the shrink tunnel, the package passes an automatic coding unit.

operator. This operator holds the mouth of the bag over the vacuumizing nozzle with his left hand while he activates the vacuum pulling unit

with his foot. With his right hand he adjusts the bag so it fits the meat snugly. The nozzle of the machine twists the mouth of the bag which is then fed into a device that seals it with a metal crimp.

The operator slides the packaged item into the shrinker, passing it over an automatic coder that stamps the date on the package. This dating is said to provide inventory control.

The shrink tunnel, where water is maintained thermostatically at 180° F., shrinks the thermoplastic film and discharges the packaged item onto a stainless steel roller conveyor that deposits the meat at the scaling station. Here the weight of the piece is entered on the bag and the item is placed on a truck for movement to the holding racks.

The packaging operation averages from two to four pieces per minute, which represents a productivity gain of about 15 per cent over the former smaller hand-operated equipment, Salomon reports.

Once bagged, the item is aged with no risk of weight or color loss, Salomon contends. However, he emphasizes that this operation must be done properly because a poorly packaged item is worse than an un-packaged one.

NO STEAM VAPOR: A special feature of the stainless steel shrink tunnel is its fully insulated and fan equipped vent. While the cooler is maintained at 38°F., there is no steam vapor in the room because the fan sucks out any steam.

Currently the firm is packaging the following items: top butts, bottom butts, full beef tenders, outside rounds, inside rounds, bone-in strips, boneless strips, oven prepared ribs, short loins and corned beef.

Management plans to package all its other items as soon as the proper bag sizes are available.

The packaged items are moved to the correct storage racks which contain item markers to facilitate storage and order assembly. These racks hold approximately six times as much packaged product as would be possible to store in the same space on hooks. For example, 15 ft. of racking will hold about 55 pieces of packaged boneless strips; the same number of strips would require 55 ft. of wall space with the hook holding technique.

Some of the frames are made from portable notched bars that can be reassembled to fit the size of the packaged item. This is an added plus because, when product output begins to vary, the floor space can be tailored to the package instead of remaining fixed as was the case

[Continued on page 20]

Can-Pak's Dummy Beef Stars at Show



DEMONSTRATOR separates dummy side of beef into its various cuts. Made of rubberized plastic compound, dummy looks exactly like the real thing; even animal's bone structure is visible. An actual side of meat was frozen and cut up to make the molds for the non-perishable meat cuts exhibited.

A DUMMY was acclaimed the star of the show by crowds visiting the "kitchen theatre" of Canada Packers Ltd., Toronto, at the recent 81st Canadian National Exhibition.

Created for the first time in Canada especially for the company's exhibit, the dummy side of baby beef was an ingenious conversation piece used during daily demonstrations at the exhibition. Made of a rubberized plastic composition, the substitute side of beef reportedly had a remarkable resemblance to the real thing. Even the bone structure was visible to audiences when the dummy was separated into its various cuts.

Major advantages in using a dummy instead of an actual side of beef for display purposes follow: 1) Since most exhibitors maintain a "no handling" policy on actual cuts of meat, the end result is a passive, dormant example. The substitute, however, can be handled easily by both demonstrators and passers-by, resulting in a more dynamic display.

2) The dummy does not require the added expense of refrigeration.

3) Once the genuine article has been on display for any length of time, the exhibiting company must usually settle for a discount on sales afterward. But the substitute, after initial manufacturing costs, can be used time and again at fairs, shows and other exhibitions without added expense or the need for early replacement.

The dummy was a "challenge to the manufacturer who produced it," according to officials of the Canadian meat packing concern.

"To make the mold, a side of baby beef was frozen and butchered into various cuts—a feat almost impossible to accomplish," explained Al Keene of the sales promotion staff. "But the job was done, and in record time too." The dummy was completed inside of a week.

The company's food clinic staff presented 16 demonstrations daily in its "kitchen theatre" at the Canadian National Exhibition. Besides dissecting the beef side, members of the staff conducted a continuous pastry-making demonstration where the firm's Domestic shortening played a part in showing consumers

the six steps in the production of better pastry.

Give-away samples of steaks, cakes, pies and other packinghouse-originated foods were also part of the "kitchen theatre" demonstrations. Other displays were devoted to canned meats and provisions, where branded cooked and smoked meats were featured.

Kentucky Supports Study To Speed Ageing of Ham

A \$6,000 grant to the University of Kentucky for research that may speed up the time it takes to age and cure Kentucky's "country" hams has been approved by the agricultural development board.

"Production of dry-cured hams has become a profitable industry in Kentucky and other states," the department noted, "and may become more lucrative still if a way can be found to shorten the curing time artificially. It usually takes about a year of natural ageing to develop flavor and aroma found in such ham. Since most of the ageing takes place in hot summer months when enzyme action is at peak, agriculture experts at UK and elsewhere believe controlled artificial heat may achieve the same effects any time of the year and at a much faster rate. "Some preliminary research has been done at UK, other universities and the Tennessee Valley Authority. But only a few artificially-aged hams thus far have been able to pass a discriminating taste test. UK researchers hope to leap that hurdle by working out the various comparisons of time and temperature needed to obtain optimum conditions for accelerated ageing."

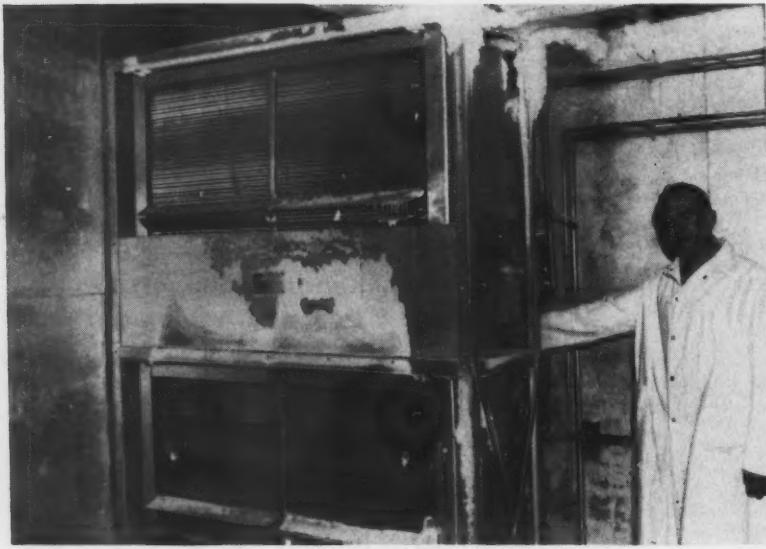
Safety Group Publishes Industrial Data Manual

The National Safety Council has announced publication of the fourth edition of its "Accident Prevention Manual for Industrial Operations," containing more than 500 illustrations and 1,542 pages of information on industrial safety.

Described as "the most complete and informative safety reference work in existence," the completely revised volume was compiled, edited and reviewed by safety specialists. It is a summation of 46 years of experience, drawing on the knowledge of safety men from nearly 7,000 firms spanning every U. S. industry.

Further information on the manual may be obtained from the National Safety Council, 425 N. Michigan ave., Chicago 11.





SUPERINTENDENT M. O. Christensen stands by the refrigeration unit isolated.

Freezer Emergency Solved in Novel Way

The staff of Canadian Dressed Meats Ltd. of Toronto encountered an operating problem which was solved in an unusual manner. Other packers might well "file" the solution for possible use in a similar emergency in the future.

Recently, while the freezer was full of frozen product, the unit cooler broke down. The amount of product in the freezer precluded warm air defrosting of the unit. To solve the problem, the plant engineer built a wall of empty fibre-board shipping boxes around the unit cooler and then used fan-equipped electric heaters to defrost the unit so that it could be re-

paired. This was accomplished within about four hours and during this time there was no appreciable rise in the freezer room temperature since the empty boxes effectively walled off the warm working area around the unit cooler.

Boneless boxed meat is moved into a -30° F. sharp freezer where the boxes are stacked in a staggered locking pattern to permit better air movement and heat transfer. After freezing the meat is moved into the adjacent 0° F. holding freezer. When ready for shipment, the frozen boxed meat is transported to the first floor loading dock by means of a wide rubber belt conveyor.

PATTERN of box stowage which is followed in the Canadian plant's freezer.



Pork, Beef, Veal, Lamb Picture is Rosy for 1960

Pork will remain in plentiful supply the first half of 1960; beef will be in greater supply in 1960 than in 1959, with most of the increase occurring after mid-year; veal and lamb supplies also should be up slightly. These plentiful supplies will place retail meat prices at a slightly lower level than in 1959, according to Carl F. Neumann, secretary-general manager of the National Live Stock and Meat Board, Chicago.

"While there was a rise in the prices of consumer non-food goods and services during the first three quarters of 1959, this increase was offset almost completely by the decrease in retail food prices," Neumann observes. "The decrease in retail food prices reflects larger supplies of a number of food items, particularly meat. It also reflects the lower level of prices received by farmers."

Indications are that enough beef, pork, lamb and veal will be produced in 1960 to provide the population with an average of 161.5 lbs. per person. While production may approach the record of 28,000,000,000 lbs. produced in 1956, the per capita consumption figure will not equal that year's record of 166.7 lbs. because the human population has increased by about 10,000,000 people.

The average consumption level for the different meats in 1960 is expected to be as follows: beef, 83 lbs., 2 lbs. more than this year; pork, close to this year's rate of 67 lbs.; veal, 1 lb. more than the 6-lb. average of this year; lamb, at least equal to this year's 4½ lbs.

The present plentiful supplies of pork reflect large late-spring and fall pig crops. Pork could level off from its peak in mid-1960 since the 1960 spring crop may be smaller.

The increase in beef supplies in 1960 will reflect the slowing of the rate of increase in cattle numbers. The increase in veal supplies in 1960 would also be due to this factor.

Veal available for consumption in 1959 was at its lowest level since 1915. This was due to the fact that the nation's cattlemen have been building up their herds—and the retention of calves is a major part of this process, Neumann explains.

Now, with the buildup easing off, more cattle and calves will be sold.

Neumann noted that even during the herd buildup, beef has remained the most abundant of all meats, with output hovering close to the 14,000,000,000-lb. level—42 per cent more than 10 years ago and 97 per cent more than 20 years ago.



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Packaging Bonanza

[Continued from page 16]

when the hook technique was used.

NIGHTLY SANITATION: The extra space gained from the conversion has permitted concentration of the cutting and fabricating operations in one area. An additional advantage resulting from this concentration of cutting, boning, etc., in one area has been a simplification of the nightly sanitation procedure,

cleaning unit. The isolation of the equipment from product permits the firm to use effective high water pressures and lessens the amount of heat introduced even though higher temperatures are employed. The time required to sanitize the equipment also is reduced markedly.

To provide the hot water needed for the shrink tunnel and the expanded sanitizing operation, the firm has installed a 20-hp. Cyclotherm boiler that produces steam at 85 psi.



PACKAGED meats are discharged from shrink tunnel and glide on roller conveyor to weighing station. Allen Brothers has reported considerable savings in time since installation of Cryovac line for packaging its meat products.

according to president Salomon.

All the meat handling equipment—the patty forming machines, the various trucks, the packaging table, etc.—is moved into this area at night. The cooler doors are closed and the entire room and equipment are sanitized with a portable mechanical

Through a series of headers, the steam flows to an office heating line, to the shrink tunnel and to the Bell & Gossett heat exchanger that is rated 500 gph. at 185° F. Diaphragm valving at various points regulates the flow of steam so the first demand is always the shrink tunnel.



GROUPED in front of the prize-winning lamb carcass, for which Allen Bros. Inc., Chicago, paid a record high of \$32 per pound at recent International Livestock Exposition, are company officials: Mel Salomon, president; his daughter Patty, who holds purple ribbon; Charles Vogel, chairman of the board, and Leonard Liebschutz, the firm's sales manager.

Lamb Grading Suspension Is Attacked, Applauded

Action of Secretary of Agriculture Ezra Taft Benson in suspending lamb grading, effective January 4, has drawn mixed reactions. The protestants have been most vocal.

"It is startling that action would be taken to suspend federal grading of lamb without public hearings," said Rep. James Roosevelt (D-Cal.) in a letter to the USDA protesting the decision. He asked that the termination order be withdrawn pending public hearings by the USDA. Evidence received by his House small business subcommittee last summer, Roosevelt said, "was to the effect that the consuming public, small businessmen and farmers would suffer if federal grading of lamb should be discontinued."

Consumers of lamb "can expect to get a better product during the one-year suspension of federal lamb grading," Don Clyde, president of the American Sheep Producers Council, asserted in a statement to the press. The consumer, he said, "won't be paying for excess fat and waste, which were in some measure a requirement of the Choice grade as far as lamb was concerned."

Both the Western States Meat Packers Association and the National Association of Hotel and Restaurant Meat Purveyors said they feel that the Secretary should have allowed lamb grading to continue under the specifications published by the USDA in the *Federal Register* of October 21. Conflict within the industry on what the standards should be, as well as to the desirability of grading, was the reason given by Secretary Benson for the suspension order.

"The differences that have developed can be adjusted if a reasonable attempt is made," the NAHRMP wrote Assistant Secretary of Agriculture Clarence Miller. "Precipitous action will solve no problems."

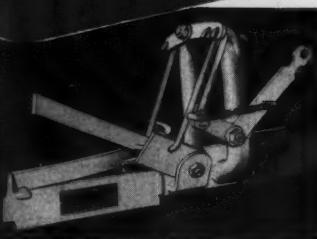
Disappointment also was expressed by Charles B. Shuman, president of the American Farm Bureau Federation, who said Secretary Benson did not allow "sufficient time for the development of revised grade standards."

Representatives of approximately 35 organizations, including WSMPA and the NAHRMP, met with Assistant Secretary Miller last week and asked that the suspension order be withdrawn and the revised specifications placed into effect for a one-year trial period. Miller said the USDA will consider the request of the organizations.

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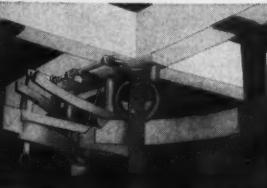
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Meat Production Down; Above Last Year

Meat production under federal inspection for the week ended December 19 declined 10 per cent to 437,000,000 lbs. from the previous week's volume of 487,000,000 lbs., but maintained a 13 per cent edge over last year's volume of 388,000,000 lbs. for the same December week. Slaughter of all livestock was down from the previous week, but in most instances, larger than last year. Only calf kill was below a year ago. Slaughter of cattle numbered about 32,000 head larger than last year, while that of hogs was about 233,000 head, or about 18 per cent above the 1958 count. Estimated livestock slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK		
	Number	Production	(Excl. lard)	Number	Production
M's	Mil. lbs.	M's	Mil. lbs.	M's	Mil. lbs.
Dec. 19, 1959	345	204.6	1,545	209.5	
Dec. 12, 1959	380	226.5	1,710	233.8	
Dec. 20, 1958	313	187.3	1,312	178.7	
Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	M's
M's	Mil. lbs.	M's	Mil. lbs.	M's	Mil. lbs.
Dec. 19, 1959	105	11.3	230	11.3	437
Dec. 12, 1959	110	11.9	300	14.7	487
Dec. 20, 1958	113	12.1	199	9.8	388
1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 366,561.					
1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,877.					
AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Dec. 19, 1959	1,040	583	240	136	
Dec. 12, 1959	1,045	596	242	137	
Dec. 20, 1958	1,062	598	240	136	
Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	Per cwt. MIL. lbs.
Dec. 19, 1959	190	108	101	49	— 47.8
Dec. 12, 1959	190	108	101	49	— 53.0
Dec. 20, 1958	188	107	100	49	14.2 44.7

October Meat Output Above September High

Production of meat in commercial slaughter plants in October totaled 2,403,000,000 lbs., the largest volume of the year. The October volume was 7 per cent above September production of 2,251,000,000 lbs. and about 4 per cent larger than October 1958 production of 2,314,000,000 lbs. Aggregate volume of meat for the 10 months was 21,372,000,000 lbs. compared with last year's 20,231,000,000 lbs. Estimated commercial livestock slaughter and meat production appear below as follows:

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '000, 1959-58

	Cattle		Calves		Hogs		Sheep & Lambs	
	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,915.0	2,203.1	675.5	901.4	7,029.8	6,711.7	1,494.6	1,196.4
Feb.	1,617.4	1,765.6	601.2	773.7	6,715.2	5,416.9	1,217.8	1,051.0
Mar.	1,762.0	1,839.6	683.5	857.3	6,618.5	5,791.4	1,308.9	1,119.4
Apr.	1,692.7	1,676.9	641.9	796.2	6,695.7	5,918.8	1,362.0	1,297.0
May	1,606.6	1,951.9	556.3	714.8	5,899.2	5,300.2	1,167.3	1,268.7
June	1,931.7	1,986.7	580.5	701.0	5,842.7	5,011.1	1,224.0	1,199.5
July	2,038.1	2,090.4	614.8	732.7	6,157.3	5,160.9	1,288.2	1,181.5
Aug.	1,897.2	1,960.5	603.8	721.6	5,910.7	5,345.5	1,182.5	1,101.2
Sept.	2,064.2	2,082.4	690.8	788.1	6,926.8	6,163.3	1,356.2	1,208.2
Oct.	2,088.6	2,182.0	746.4	875.7	7,845.9	6,978.5	1,373.8	1,302.2
Nov.	1,733.7	1,882.6	701.2	790.7	6,220.0	5,939.0	1,024.7	1,024.7
Dec.	1,882.6	1,882.6	750.7	794.8	6,946.8	6,148.6	1,214.2	1,214.2
10 Mo.	19,047.5	19,939.1	6,394.6	7,862.9	65,841.8	57,798.2	12,875.3	11,925.1

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1959-58

	Beef		Veal		Pork		L & M		Totals		Lard	
	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,127	1,211	77	106	965	892	75	59	2,244	2,268	228	221
Feb.	946	960	69	86	907	708	62	53	1,984	1,807	208	169
Mar.	1,030	985	74	91	918	775	65	56	2,087	1,907	217	177
Apr.	1,100	1,023	74	90	920	806	62	65	2,156	1,984	218	188
May	1,071	1,062	72	90	823	734	55	62	2,021	1,948	201	178
June	1,112	1,078	78	91	826	710	55	55	2,071	1,934	198	167
July	1,163	1,148	82	96	841	714	58	53	2,149	2,011	206	167
Aug.	1,083	1,079	78	92	792	718	53	50	2,006	1,939	184	158
Sept.	1,177	1,148	87	94	925	822	62	55	2,251	2,119	208	182
Oct.	1,187	1,220	92	103	1,060	932	64	59	2,403	2,314	239	217
Nov.	978	81	81	858	858	48	—	—	1,965	—	201	—
Dec.	1,091	83	83	949	949	59	—	—	2,182	—	228	—
10 Mo. 11,001	10,914	783	939	8,977	7,811	611	567	21,372	20,231	2,107	1,824	—

USDA Ends Beef Purchases; Can Pork Buying Continues

The U. S. Department of Agriculture has completed its current beef buying program with the purchase late last week of 2,562,000 lbs. of the ground meat.

Altogether, the USDA has bought 24,318,000 lbs. of frozen ground beef in recent weeks at a total cost of \$9,836,000.

Purchase of 2,544,750 lbs. more of canned pork and gravy for school lunchrooms was also announced.

Aggregate purchases of that product were 23,458,250 lbs. at a cost of \$11,407,000. The pork buying will continue, the department said.

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 113,600,000 lbs. on Dec. 12. This volume was up 17 per cent from 97,000,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 39,600,000 lbs. for a 52 per cent gain over the 26,100,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

Dec. 12 stocks as percentage of inventories on Nov. 25 1959 Dec. 13 1958

HAMS: Cured, S.P.-D.C. 124 114
Frozen for cure, S.P.-D.C. 82 148
Total hams 95 126

PICNICS: Cured, S.P.-D.C. 67 70
Frozen for cure, S.P.-D.C. 93 97
Total picnics 83 86

BELLIES: Cured, D.S. 118 105
Frozen for cure, D.S. 100 80
Cured, S.P.-D.C. 96 87
Frozen for cure, S.P.-D.C. 138 167

OTHER CURED MEATS: Cured and in cure 104 79
Frozen for cure 133 81
Total other 116 80

FAT BACKS: Cured D.S. 103 64

FRESH FROZEN: Loins, spareribs, neckbones, trimmings, other—total 121 117

TOT. ALL PORK MEATS 112 117

LARD & R.P.F. 116 152

PORK LIVERS 115 150

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in November 1959-58, as reported by the Canadian Department of Agriculture:

Nov. 1959	Nov. 1958	
Head	Head	
Cattle	155,753	162,863
Calves	50,156	48,288
Hogs	648,589	601,575
Sheep	90,808	78,418

Average dressed weights of livestock were as follows:

Nov. 1959	Nov. 1958	
Cattle	504.6 lbs.	506.2 lbs.
Calves	167.2 lbs.	150.7 lbs.
Hogs	159.9 lbs.	164.3 lbs.
Sheep	42.7 lbs.	44.6 lbs.

PROCESSED MEATS . . . SUPPLIES

Maintain High Level Of Meat Food Processing in November; Four-Week Volume Above Last Year

PROCESSORS of meat and meat food products maintained a relatively high level of production in November although aggregate volume for the four weeks at 1,478,488,000 lbs. was down from the previous month. However, this total held a

considerable edge over last year's volume of 1,368,322,000 lbs. in the same four-week period.

Sausage production attained a level of 125,378,000 lbs. for a moderate increase over the 118,390,000 lbs. produced last year. Volume of

meat loaves, head cheese, chili, etc., amounted to 15,744,000 lbs., or only slightly more than a year ago. Steaks, chops and roasts rolled out at the rate of 45,620,000 lbs. compared with 40,878,000 lbs. last year.

The larger volume of pork products processed reflected to a certain extent this year's larger hog slaughter numbers.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—NOVEMBER 1 THROUGH NOVEMBER 28, 1959 COMPARED WITH LIKE-WEEK PERIOD, NOVEMBER 2 THROUGH NOVEMBER 29, 1958

	Nov. 1-28 1959	Nov. 2-29 1958	47 Weeks 1959	48 Weeks 1958
Placed in cure—				
Beef	11,707,000	12,888,000	139,001,000	149,114,000
Pork	291,276,000	269,607,000	3,234,177,000	3,011,678,000
Other	293,000	155,000	1,378,000	999,000
Smoked and/or dried—				
Beef	3,057,000	3,494,000	47,514,000	45,815,000
Pork	204,304,000	178,990,000	2,376,811,000	2,115,799,000
Cooked Meat—				
Beef	6,477,000	6,379,000	78,777,000	79,154,000
Pork	21,648,000	21,684,000	263,214,000	262,138,000
Other	204,000	163,000	2,008,000	2,559,000
Sausage—				
Fresh finished	24,841,000	21,015,000	241,167,000	204,434,000
To be dried or semi-dried	10,303,000	9,683,000	116,038,000	119,421,000
Franks, wiener	43,661,000	42,152,000	612,439,000	604,619,000
Others, smoked, or cooked	46,573,000	45,340,000	583,567,000	579,785,000
Total sausage	125,378,000	118,390,000	1,553,211,000	1,506,289,000
Loaf, head cheese, chili, jellied prod.	15,744,000	15,128,000	184,971,000	189,756,000
Steaks, chops, roasts	45,620,000	40,878,000	524,699,000	490,304,000
Meat extract	402,000	116,000	3,475,000	1,580,000
Sliced bacon	82,363,000	72,501,000	976,349,000	857,063,000
Sliced, other	20,009,000	17,942,000	250,333,000	233,418,000
Hamburger	16,889,000	12,984,000	175,945,000	163,802,000
Miscellaneous meat product	15,726,000	13,215,000	164,223,000	121,110,000
Lard, rendered	190,348,000	170,448,000	1,965,963,000	1,716,107,000
Lard, refined	138,386,000	130,790,000	1,457,541,000	1,320,304,000
Oleo stock	5,169,000	5,252,000	74,275,000	59,484,000
Edible tallow	24,476,000	27,303,000	296,662,000	299,674,000
Compound containing animal fat	37,313,000	56,343,000	663,506,000	638,842,000
Margarine containing animal fat	12,325,000	4,474,000	106,850,000	63,723,000
Canned product (for civilian use and Dept. of Defense)	189,370,000	189,285,000	2,007,327,000	1,989,274,000
Totals*	1,478,488,000	1,368,322,000	16,387,706,000	15,311,441,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, NOVEMBER 1—NOVEMBER 28, 1959

	Pounds of Finished Product—
Slicing and Packages	Consumer
Institutional or Shelf	
	Sizes
	(3 lbs. (under
	or over) 3 lbs.)
Luncheon meat	12,651,000
Canned hams	26,565,000
Corned beef hash	419,000
Chili con carne	1,006,000
Viennas	156,000
Franks, wiener	
in brine	11,000
Deviled ham	17,000
Other potted or deviled	
meat food products	12,000
Tamales	457,000
Sliced dried beef	43,000
Chopped beef	363,000
Meat stew (all product)	167,000
Spaghetti meat products	218,000
Tongue (other than	
pickled)	39,000
Vinegar pickled	
products	906,000
Bulk sausage	
Hamburger, roasted or	
corned beef, meat	
and gravy	600,000
Soups	2,074,000
Sausage in oil	324,000
Tripe	277,000
Brains	201,000
Loins and picnics	1,871,000
All other meat with	
meat and/or meat	
by-products—20% or	
more	410,000
Less than 20%	637,000
Totals	48,485,000

156,000

DOMESTIC SAUSAGE

Pork sausage, bulk (incl. lb.)
in 1-lb. roll 28½@31½

Pork saus., sheep cas.,
in 1-lb. package 44 @50

Franks, sheep casing,
in 1-lb. package 59 @67

Franks, skinless,
in 1-lb. package 45 @46

Bologna, ring, bulk 41½@45

Bologna, a.c. bulk 35 @40

Smoked liver, n.c., bulk 44½@52

Smoked liver, a.c. bulk 36 @43

Pork sausage,
self-service pack 56 @69

New Eng. lunch spec. 59 @65

Olive loaf, bulk 38½@50½

Blood and tongue, n.c. 48½@66

Blood, tongue, a.c. 45½@63

Pepper loaf, bulk 48½@64

Pickle & Pimento loaf 42½@49½

Bologna, a.c., sliced
6, 7-oz. pack. doz. 2.60@3.60

New Eng. lunch spec. 59 @65

sliced, 6, 7-oz. doz. 3.66@4.92

O.L. sliced, 6, 7-oz., doz. 2.66@3.84

P.L. sliced, 6-oz., doz. 2.51@3.85

P&P loaf, sliced, 6, 7-oz., dozen 2.51@3.60

Nov. 1959

Head 162,863

48,260

601,575

78,410

of live-
stock in
as re-
rtment

FRESH MEATS . . . Chicago and outside

CHICAGO

Dec. 21, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	41n
Choice, 600/700	40½
Choice, 700/800	39½ @ 40
Good, 500/600	38
Good, 600/700	37½
Bull	35
Commercial cow	29½
Canner-cutter cow	28½

PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	53 @ 53½
Tr. loins, 50/70 (1c)	62 @ 98
Sq. chux, 70/90	37½
Arm chux, 80/110	34 @ 35
Ribs, 25/35 (1c)	67 @ 70
Briskets (1c)	28½ @ 29
Navels, No. 1	11½ @ 12
Flanks, rough No. 1	12½
Choice:	
Hindqrs, 5/800	50
Frontqrs, 5/800	32½
Rounds, 70/90 lbs.	51½
Tr. loins, 50/70	70 @ 78
Sq. chux, 70/90	37½
Arm chux, 80/110	34 @ 35
Ribs, 25/30 (1c)	63 @ 67
Briskets (1c)	28½ @ 29
Ribs, 30/35 (1c)	60 @ 64
Navels, No. 1	11½ @ 12
Flanks, rough No. 1	12½
Good (all wts.):	
Rounds	46 @ 47
Sq. chucks	36 @ 37
Briskets	27 @ 28
Ribs	53 @ 54
Loins, trim'd.	63 @ 65

COW, BULL TENDERLOINS

Cow, 3 lbs./down	82 @ 68
Cow, 3/4 lbs.	90 @ 98
Cow, 4/5 lbs.	1.00 @ 1.10
Cow, 5 lbs./up	1.10 @ 1.15
Bull, 5 lbs./up	1.10 @ 1.15

CARCASS LAMB

(1c prices, cwt.)	
Prime, 30/45	38.00 @ 40.00
Prime, 45/55	36.00 @ 37.00
Prime, 55/65	35.00 @ 36.00
Choice, 30/45	38.00 @ 40.00
Choice, 45/55	36.00 @ 37.00
Choice, 55/65	35.00 @ 36.00
Good, all wts.	34.00 @ 35.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):			
STEER:			
Choice, 5-600 lbs.	\$43.00 @ 45.00	\$44.00 @ 45.00	\$45.00 @ 46.00
Choice, 6-700 lbs.	41.50 @ 44.00	42.50 @ 44.00	43.00 @ 45.00
Good, 5-600 lbs.	41.00 @ 43.00	42.00 @ 43.00	42.00 @ 44.00
Good, 6-700 lbs.	40.00 @ 41.00	39.00 @ 42.00	41.00 @ 43.50
Stand. 3-600 lbs.	39.00 @ 41.00	38.00 @ 41.00	38.00 @ 41.00
COW:			
Commercial, all wts.	30.00 @ 34.00	31.00 @ 34.00	33.00 @ 35.00
Utility, all wts.	30.00 @ 33.00	29.00 @ 32.00	32.00 @ 34.00
Canner-cutter	28.00 @ 30.00	26.00 @ 29.00	30.00 @ 32.00
Bull, util. & com'l.	40.00 @ 43.00	40.00 @ 42.00	39.00 @ 42.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	49.00 @ 54.00	None quoted	47.00 @ 53.00
Good, 200 lbs./down	47.00 @ 52.00	48.00 @ 50.00	44.00 @ 51.00
LAMB (Carcass):			
Prime, 45-55 lbs.	37.00 @ 40.00	37.00 @ 42.00	36.00 @ 38.00
Prime, 55-65 lbs.	33.00 @ 37.00	36.00 @ 38.00	None quoted
Choice, 45-55 lbs.	37.00 @ 40.00	36.00 @ 41.00	36.00 @ 38.00
Choice, 55-65 lbs.	33.00 @ 37.00	34.00 @ 37.00	None quoted
Good, all wts.	33.00 @ 37.00	36.00 @ 40.00	34.00 @ 36.00
FRESH PORK (Carcass):	(Packer style)	(Shipper style)	(Shipper style)
120-180 lbs. U.S. No. 1-3	None quoted	None quoted	22.00 @ 23.50
LOINS:			
8-10 lbs.	35.00 @ 38.00	38.00 @ 42.00	37.00 @ 39.00
10-12 lbs.	35.00 @ 38.00	38.00 @ 42.00	37.00 @ 39.00
12-16 lbs.	35.00 @ 38.00	36.00 @ 40.00	37.00 @ 39.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	27.00 @ 31.00	28.00 @ 32.00	30.00 @ 34.00
HAMS:			
12-16 lbs.	47.00 @ 53.50	49.00 @ 54.00	48.00 @ 52.00
16-18 lbs.	45.00 @ 53.50	45.00 @ 50.00	45.00 @ 49.00

CHICAGO

Dec. 21, 1959

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's ..	29½ in
Tongues, No. 2, 100's ..	26½ in
Hearts, regular 100's ..	13½
Livers, regular, 35/50's ..	23½ in
Livers, selected, 35/50's ..	28½ in
Tripe, cooked, 100's ..	8in
Tripe, scalded, 100's ..	7
Lips, unscalded, 100's ..	8in
Lips, scalded, 100's ..	12in
Melts	5½
Lungs 100's	7
Udders, 100's	5½ in

FANCY MEATS

(el. lb.)

Beef tongues: (el. lb.)	
corned, No. 1	36½
corned, No. 2	32½
Veal breads, 6/12 oz.	1.25
12 oz./up	1.43
Calf tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat (Lb.)	
barrels	40 @ 41
Bull meat, boneless barrels	46½
Beef trimmings, 75/85% barrels	30 @ 31
Beef trimmings, 85/90% barrels	36
Boneless chuck, barrels	40 @ 41
Beef cheek meat, trimmed, barrels	24½ @ 24½
Beef head meat, bbls.	23½ in
Veal trimmings, boneless, barrels	41 @ 42

VEAL SKIN-OFF

(el. carcass prices, cwt.)

Prime, 90/120	53.00 @ 54.00
Prime, 120/150	52.00 @ 54.00
Choice, 90/120	48.00 @ 50.00
Choice, 120/150	47.00 @ 50.00
Good, 90/150	42.00 @ 45.00
Good, 100/190	37.00 @ 39.00
Utility, 90/190	33.00 @ 36.00
Cull, 60/125	29.00 @ 32.00

BEEF HAM SETS

Insides, 12/up, lb.	51½ @ 52
Outsides, 8/up, lb.	50½ @ 51
Knuckles, 7½ up, lb.	51½ @ 52
n-nominal, b-bid, a-asked	

NEW YORK

Dec. 21, 1959

CARCASS BEEF AND CUTS

(non-locally dr., lb.)

Steer: (non-locally dr., lb.)	
Prime carc., 6/70046½ @ 49
Prime carc., 7/80046½ @ 49½
Choice carc., 6/70043 @ 46
Choice carc., 7/80042 @ 44
Good carc., 5/60041 @ 43½
Good carc., 6/70041½ @ 42
Hinds., pr.56 @ 62
Hinds., ch.50½ @ 57
Hinds., gd.50 @ 56
Hinds., gd., 7/80049 @ 54
Hinds., gd., 7/80048½ @ 53

Prime steer: (locally dressed, el. cwt.)	
Hindqtrs., 600/70056 @ 63
Hindqtrs., 700/80055 @ 61
Hindqtrs., 800/90056 @ 61
Rounds, flank off, cut across52½ @ 58
Rounds, diamond53½ @ 59
Short loins, untrin.87 @ 1.02
Short loins, trim1.07 @ 1.20
Flanks14½ @ 18
Ribs (7 bone cut)59 @ 67
Armchucks38 @ 43
Briskets31 @ 40
Plates14 @ 18

FANCY MEATS

(el. prices)

Veal breads, 6/12 oz.	1.30
12 oz./up	1.48
Beef livers, selected	26
Beef kidneys	21
Oxtails, 34-lb., frozen	19
CARCASS LAMB	
(Locally dr., cwt.)	
Prime 45/dn.	\$40.00 @ 44.00
Prime 45/55	39.00 @ 43.00
Prime 55/65	38.00 @ 43.00
Choice 45/dn.	40.00 @ 45.00
Choice 45/55	38.00 @ 44.00
Choice 55/65	37.00 @ 44.00
Good 45/dn.	39.00 @ 42.00
Good 45/55	38.00 @ 41.00
Good 55/65	37.00 @ 44.00
(Non-local)	
Veal breads, 6/12 oz.	1.30
12 oz./up	1.48
Beef livers, 34-lb., frozen	29
Beef kidneys	27
Oxtails, 34-lb., frozen	27
CARCASE LAMB	
(Locally dr., cwt.)	
Prime 45/dn.	\$40.00 @ 44.00
Prime 45/55	39.00 @ 43.00
Prime 55/65	38.00 @ 43.00
Choice 45/dn.	40.00 @ 45.00
Choice 45/55	38.00 @ 44.00
Choice 55/65	37.00 @ 44.00
Good 45/dn.	39.00 @ 42.00
Good 45/55	38.00 @ 41.00
Good 55/65	37.00 @ 44.00

VEAL SKIN-OFF

(Carcass prices) (non-local, cwt.)	
Prime 90/120	58.00 @ 63.00
Prime 120/150	57.00 @ 61.00
Choice 90/120	46.00 @ 50.00
Choice 120/150	46.00 @ 50.00
Choice 90/150	46.00 @ 50.00
Good 90/120	41.00 @ 45.00
Good 90/150	42.00 @ 45.00
Stand. 90/120	38.00 @ 41.00
Stand. 90/150	39.00 @ 42.00
Calf, 200/dn. ch.	41.00 @ 44.00
Calf, 200/dn. gd.	37.00 @ 40.00
Calf, 200/dn. std.	36.00 @ 39.00

PHILA. FRESH MEATS

Dec. 21, 1959

STEER CARCASS: (Local, lb.)

Choice, 5/70043 @ 44½
Choice, 7/80042 @ 44
Good, 5/80040½ @ 42½
Hinds., ch., 140/17050 @ 53
Hinds., gd., 140/17048 @ 50
Rounds, choice50 @ 53
Rounds, good49 @ 51
Full loin, choice51 @ 54
Full loin, good47 @ 50
Ribs, choice60 @ 65
Ribs, good54 @ 58
Armchucks, ch.34 @ 37
Armchucks, gd.34 @ 36

STEER CARCASS: (Non-local, lb.)

Choice, 5/70042½ @
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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Dec. 22, 1959)

SKINNED HAMS

BELLIES

F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
38½	10/12	38½	17½n
37@37½	12/14	37	17½
33½	14/16	33½	8/10
32	16/18	32	10/12
31n	18/20	31	17
31n	20/22	31n	18/14
31n	22/24	31n	18/12
30a	24/26	30n	18/20
29	25/30	29	12
27	25/up, 2s in	27	

PICNICS

F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
19	4/6	19	7
18	6/8	18	7
17	8/10	17	
17n	10/12	17n	
17n	12/14	16½n	
17	8/up, 2s in	16½n	

FRESH PORK CUTS

Job Lot	Car Lot	Frozen or fresh	Cured
35@36	Loins, 12/dn	35@36	7n
33@34	Loins, 12/16	33	7a
28	Loins, 16/20	27½	7½a
26	Loins, 20/up	25	7a
25@25½	Butts, 4/8	23½@24½	10½a
23½	Butts, 8/12	23	10½a
23½	Butts, 8/up	23	10½a
31	Ribs, 3/dn	30½	n.q.
22	Ribs, 3/5	20	7n
19@20	Ribs, 5/up	17a	7n

OTHER CELLAR CUTS

Frozen or fresh	Cured
7½n	Sq. Jowls, boxed
5	Jowl Butts, loose
6n	Jowl Butts, boxed

HOG, CORN PRICES, RATIOS BY MONTHS

Barrows and gilts, cwt.	Corn, No.3 yellow, bu.	Hog-corn price ratios
Chicago	Chicago	
\$12.75	\$1.100	11.6
13.07	1.097	11.9
18.51	1.117	16.6

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, DEC. 18, 1959

Open	High	Low	Close
Jan. 8.30	8.35	8.30	8.35a
Mar. 8.50	8.60	8.50	8.60
May 8.70	8.80	8.70	8.80
July 8.90	9.00	8.85	9.00b

Sales: 480,000 lbs.

Open interest at close, Thurs., Dec. 17: Dec., 67; Jan., 92; Mar., 180; May, 74; and July, 7 lots.

MONDAY, DEC. 21, 1959

MONDAY, DEC. 21, 1959

Dec.	Open	High	Low	Close
Dec. 6.95	7.00	6.95	7.00b-10a	
Jan.	
Mar.	

Sales: 60,000 lbs.

Open interest at close, Thurs., Dec. 17: Dec., 26; and Jan. and Mar., no lots.

TUESDAY, DEC. 22, 1959

TUESDAY, DEC. 22, 1959

Dec.	Closed	out	Monday
Jan. 7.10	7.10	7.00	7.05b
Mar. 7.10	7.10	7.00	7.05b

Sales: none.

Open interest at close, Mon., Dec. 21: Dec., 18; and Jan. and Mar., no lots.

WEDNESDAY, DEC. 23, 1959

WEDNESDAY, DEC. 23, 1959

Dec.	Closed	out	Wednesday
Jan. 7.10	7.10	7.00	7.05b
Mar. 7.10	7.10	7.00	7.05b

Sales: none.

Open interest at close, Mon., Dec. 21: Dec., 18; and Jan. and Mar., no lots.

Not available in time for publication.

Not available in time for publication.

MARGINS ON LIGHTER HOGS IMPROVE

(Chicago costs, credits and realizations for Monday)

Upward adjustments in prices on cuts from the two lightweight hogs brought about some improvement in cut-out margins on the two classes of hogs. The moderate markups favored mostly lean cuts, with some fat cuts sharing in the advance. Live hog costs, up some from last week, tended to reduce the gains in margins. Markdowns on heavy pork tended to narrow those margins.

-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
Value		Value		Value	
per	per cwt.	per	per cwt.	per	per cwt.
cwt.	fin.	cwt.	fin.	cwt.	fin.
alive	yield	alive	yield	alive	yield
Lean cuts	\$10.09	\$14.39	\$9.35	\$13.04	\$8.41
Fat cuts, lard	3.17	4.53	3.11	4.35	2.74
Ribs, trimm., etc.	1.33	1.91	1.18	1.66	1.15
Cost of hogs	12.25		11.95		11.20
Condemnation loss	.06		.06		.06
Handling and overhead	2.00		1.90		1.60
TOTAL COST	14.31	20.44	13.91	19.45	12.86
TOTAL VALUE	14.59	20.83	13.64	19.05	12.30
Cutting margin	+28	+39	-27	-40	-56
Margin last week	+.02	+.03	-.58	-.83	-.54

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	12.50@15.00	15.00@16.00	13.00@15.00
50-lb. cartons & cans	11.50@14.00	13.00@15.00	None quoted
Tierces	10.00@12.50	12.50@14.50	10.00@13.00

PACKERS' WHOLESALE LARD PRICES

LARD PRICES

Tuesday, Dec. 22, 1959

	Crude cottonseed oil, f.o.b.	Valley	8%
Refined lard, drums, f.o.b.		Southeast	9½n
Chicago	\$10.75	Texas	8½@ 9n
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.25	Corn oil in tanks, f.o.b. mills	11½
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.25	Soybean oil, f.o.b. Decatur	7.67½@ 7.70
Leaf, kettle rendered, drums, f.o.b. Chicago	11.75	Coconut oil, f.o.b. Pacific Coast	17.4a
Lard flakes	11.75	Peanut oil, f.o.b. mills	12.4a
Neutral, drums, f.o.b. Chicago	12.75	Cottonseed foots: Midwest, West Coast 1½@ 1½	
Standard shortening, N. & S. (del.)	17.25	East 1½@ 1½	
Hydrogenated shortening, North & South, drums	17.50	Soybean foots, midwest 1½	

OLEOMARGARINE

White domestic vegetable, 30-lb. cartons	22½
Yellow quarters, 30-lb. cartons	24½
30-lb. cartons	24½
Milk churned pastry, 750-lb. lots, 30's	23½
Water churned pastry, 750-lb. lots, 30's	22½
Bakers', steel drums, tons	16½

OLEO OILS

Prime oleo stearine, bags or slack barrels	11
Extra oleo oil (drums)	15½
Prime oleo oil (drums)	14½

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 19, 1959 was 10.7, the U. S. Department of Agriculture has reported. This ratio compared with the 11.1 ratio for the preceding week and 15.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.090, \$1.089 and \$1.162 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Tuesday, Dec. 22, 1959

BLOOD

Unground, per unit of ammonia, bulk	4.75n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	5.25n
Low test	5.25n
Med. test	4.75@ 5.00n
High test	4.50n

PACKINGHOUSE FEEDS

Carrots, ton	
50% meat, bone scraps, bagged	66.75@ 77.50
50% meat, bone scraps, bulk	65.00@ 70.00
60% digester tankage, bagged	67.50@ 77.50
60% digester tankage, bulk	65.00@ 70.00
80% blood meal, bagged	100.00@ 115.00
Steam bone meal, 50-lb. bags (specially prepared)	100.00
60% steam bone meal, bagged	80.00@ 85.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit, ammonia (85% prot.)	4.00@ 4.25
Hoof meal, per unit of ammonia	17.00

DRY RENDERED TANKAGE

Low test, per unit prot.	1.15@ 1.20n
Medium test, per unit prot.	1.10@ 1.15n
High test, per unit prot.	1.05@ 1.10n

GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton	15.00
Cattle jaws, feet (non-gel), ton	1.50@ 3.50
Trim bone, ton	3.50@ 8.00
Pigskins (gelatine), lb.	51/2
Pigskins (rendering) piece	71/2@ 121/2

ANIMAL HAIR

Winter coil, dried, c.a.f. midwest, ton	60.00
Winter coil, dried, midwest, ton	55.00
Cattle switches, piece	2@ 31/2
Winter processed (Nov-Mar.) gray, lb.	11@ 14n
Del. midwest, (del. east, n-nom, a-asked.	

TALLOWS and GREASES

Tuesday, Dec. 22, 1959

A moderate volume of trade in the inedible tallow and grease market took place Thursday of last week, and at steady prices. Bleachable fancy tallow sold at 51/2c, "regular" special tallow at 41/4c, off-special tallow at 45/4c, No. 1 tallow and yellow grease at 41/4c, all c.a.f. Chicago. Choice white grease, all hog, was bid at 55/4c, also c.a.f. Chicago. Buying inquiry for eastern destination was at lower prices. Bleachable fancy tallow was bid at 6@61/2c, c.a.f. New York, on regular stock. Choice white grease, all hog, was bid at 61/4c, New York, but it was held at 61/2c. "Regular" special tallow was bid at 51/2@51/4c, c.a.f. East, with fractionally higher indications apparent on better stock. Yellow grease was bid at 43/4@47/8c, c.a.f. New York, and price depended on stock. Edible tallow was available at 71/4c, c.a.f. Chicago, and at 67/8c, f.o.b. River; buyers talked around 1/4c lower.

On Friday of last week, edible tal-

low changed hands at 63/4c, f.o.b. River points, and additional tanks were reported offered at the same basis. A few tanks of edible tallow changed hands at 71/4c, c.a.f. Chicago. Some special tallow and B-white grease sold at 43/4c, c.a.f. Chicago. Choice white grease, all hog, was offered at 55/4c, c.a.f. Chicago. In good trade, choice white grease, all hog, sold at 6.30, c.a.f. New York. Regular production bleachable fancy tallow sold at 6c, also New York. Special tallow was bid at 51/4c, and yellow grease at 43/4c, c.a.f. East.

Only a meager trade was reported on Monday of the new week, and the inedible market maintained its steady to soft undertone. Prime tallow sold at 5c, special tallow at 43/4c, and house grease at 37/8c, all c.a.f. Chicago. Several tanks of choice white grease, all hog, sold at 61/4c, c.a.f. Avondale, La., for this week's shipment, and a few tanks traded at 61/4c, c.a.f. New York. Choice white grease, all hog, was bid at 51/2c, c.a.f. Chicago, but it was held 1/4c higher. Moderate inquiry was also apparent on bleachable fancy tallow



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at 5½c, c.a.f. Chicago. It was reported that yellow grease sold at 4½c, c.a.f. Chicago, without confirmation.

Additional tanks of bleachable fancy tallow traded at midweek at 5½c, c.a.f. Chicago, and further inquiry was apparent at that basis. Choice white grease, all hog, was bid at 6½c, c.a.f. Avondale, and at 6½c, c.a.f. New York. Bleachable fancy tallow was bid at 6@6½c, c.a.f. East, with sellers asking fractionally higher prices. Special tallow met buying interest at 5½c, and yellow grease at 4½@4½c, c.a.f. New York. Some buyers talked 4½c, c.a.f. Chicago, on special tallow, with offers at 4½c. Edible tallow changed hands at 6½@6½c, f.o.b. River. Edible tallow was also available at 7½c, c.a.f. Chicago, but best reported inquiry was at 7c.

TALLOWS: Wednesday's quotations: edible tallow, 6½@6½c, f.o.b. River, and 7½c, Chicago basis; original fancy tallow, 5½c; bleachable fancy tallow, 5½c; prime tallow, 5c; special tallow, 4½c; No. 1 tallow, 4½c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5½c; B-white grease, 4½c; yellow grease, 4½c; house grease, 3½c @ 4c.

EASTERN BY-PRODUCTS

New York, Dec. 22, 1959

Dried blood was quoted today at \$4@4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1.10@1.15 per protein unit.

Canadian 9-Mo. Lard, Tallow Exports Rise Above Last Year

Exports of lard and tallow from Canada during January-September 1959 rose sharply from the same period a year earlier. Lard exports alone, at almost 7,500,000 lbs., exceeded all previous records. Tallow exports at over 66,000,000 lbs. were 59 per cent above such exports in the first nine months of 1958.

The United Kingdom took practically all of Canada's lard exports, and about 51 per cent of its tallow. The Union of South Africa and Japan were also large markets for Canadian tallow. Exports during the remaining three months of 1959 are expected to remain at high levels.

Cold Storage Hide Stocks

Hides and pelts held in cold storage on November 30 totaled 77,834,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 76,420,000 lbs. in stock a month earlier, 71,493,000 lbs. a year ago, and the five-year 1954-58 average of 82,483,000 lbs.

CHICAGO HIDES

Tuesday, Dec. 22, 1959

BIG PACKER HIDES: Activity in the big packer hide market was restricted to a few odd cars late last week after heavy trading around the middle of the week at steady to weaker prices. Volume last week was estimated at about 125,000 pieces, involving about 23,000 Northern branded cows, 27,000 branded steers, 12,000 light native cows, 40,000 heavy native cows, 1,000 light native steers and 25,000 heavy native steers, all December take-off. Packers were reported to be well sold out, with the exception of a few cars at some unfavorable points, and some heavy stock was slow to move. Buying interest was extremely narrow at the end of the week and also at opening of this week, although one large independent packer indicated having steady bids on some selections. However, demand during December has been restricted somewhat, due to the holidays and light production. The leather show in New York last week apparently did not help the demand for leather.

On Tuesday, about 40,000 hides sold, mainly at steady prices. The exception was light native cows, which sold ½c higher. Some heavy native steers sold steady at 14½c at River points, and heavy native cows sold at 15½c. Branded cows from River and Northern points sold steady at 14½c, as did branded steers at 13½c and Colorados at 12½c. A car of Fremont light average branded steers reportedly sold ½c over those levels. Austin light native cows sold at 20½c, up ½c, and a car of St. Pauls sold at 20½c.

SMALL PACKER AND COUNTRY HIDES: Trading was limited in the country hide market the past week, with heavyweights slow in moving. The 50/52-lb. average was moving slowly at 13½@14c, while straight renderers were pegged at 12@12½c nominal. No. 3 hides were mixed, with some sales heard at 12c, while others were reported available at 10@10½c, f.o.b. shipping points, for 50/52-lb. averages. Midwestern small packer 50/52-lb. allweight hides were about steady at 15½@16½c. Heavier weights, 60/62's, were slow at 12½@13c.

CALFSKINS AND KIPSKINS: The big packer market was dormant the past week, with offerings thin. Light calf last sold at 62½c for domestic use, with reports heard that an independent packer obtained 65c for one car moving to export. Heavy calf last brought 50c. Kips and overweights were slightly firmer, with

last actual trades at 43½c and 38½c for Rivers. Southwesterns were nominally 1c less. Last sales of regular slunks were at 2.00. Small packer allweight calf was quoted at 40@45c nominal, and allweight kip was firmer at 36@37c nominal. Country allweight calf was quoted at 26@28c, with allweight kips pegged at 23@25c nominal.

SHEEPSKINS: The shearling market remained about steady the past week. Northern-River No. 1's sold in range of 1.50@1.75, as to location, quality, etc. In a few instances, up to 1.85 was reached. Southwesterns moved at 1.90@2.00. River No. 2's moved fairly well at 1.20@1.50, while No. 3's held steady at .60@.75. River fall clips were quoted at 2.50, and Southwesterns at 2.75. Midwest December wool pelts moved at 3.25@3.35. Full wool dry pelts last sold at .23. Pickled skins were steady, with lambs at 13.50, and sheep at 15.25@15.50 per doz.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Tuesday, Dec. 22, 1959	Cor. date 1958
Lgt. native steers	21 @ 21½n	18½ @ 19n
Hvy. nat. steers	14½@15	11½ @ 12n
Ex. lgt. nat. steers	23n	22n
Butt-brand. steers	13½	10
Colorado steers	12½	9
Hvy. Texas steers	13n	9½n
Light Texas steers	19n	14½ @ 15n
Ex. lgt. Texas steers	21n	18 @ 18½n
Heavy native cows	15½	13½ @ 14
Light nat. cows	20½@21½	18 @ 23n
Branded cows	14½	12½ @ 14
Native bulls	11 @ 12n	9½ @ 10n
Branded bulls	10 @ 11n	8½ @ 9n
Calfskins:		
Northerns 10/15 lbs.	50n	55n
10 lbs./down	62½n	65n
Kips, Northern native, 15/25 lbs.	43½n	51 @ 52n

SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. av.	12½ @ 13n	11½ @ 12n
50/52-lb. av.	15½ @ 16½n	15 @ 15½n

SMALL PACKER SKINS

Calfskins, all wts.	40 @ 45n	45 @ 46n
Kipskins, all wts.	36 @ 37n	35n

SHEEPSKINS

Packer shearlings:		
No. 1	1.50 @ 1.80	1.00 @ 1.25n
No. 2	1.20 @ 1.50	40 @ 60n
Dry Pelts	23n	17n
Horsehides, untrim.	11.00 @ 11.50n	5.50n
Horsehides, trim.	10.50 @ 11.50n	7.50 @ 8.00n

N. Y. HIDE FUTURES

Friday, Dec. 18, 1959

	Open	High	Low	Close
Jan.	18.75b	19.05	18.80	19.05a
Apr.	17.85-90	18.00	17.80	17.95b
July	17.65b	18.00	17.75	17.95a
Oct.	17.65b	17.85	17.80	17.83b-18.00a
Jan.	17.50b	17.85	17.60	17.60n

Sales: 50 lots.

	Monday, Dec. 22, 1959	
Jan.	19.00b	19.50
Apr.	18.15b	18.80
July	18.00b	18.40
Oct.	17.95b	18.40
Jan.	17.50b	18.33

Sales: 83 lots.

	Tuesday, Dec. 22, 1959	
Jan.	19.00b	18.78
Apr.	18.10b	18.41
July	18.05b	18.25
Oct.	18.05b	18.20
Jan.	17.60b	17.80

Sales: 86 lots.

	Wednesday, Dec. 23, 1959	
Not available in time for publication.		

Thursday, Dec. 24, 1959

No trading reported.

LIVESTOCK MARKETS . . . Weekly Review

Tide of Hogs Will Ebb a Little Next Year After Big 1959 Pig Crops

After rising to the second highest level on record during 1959—101,600,000 head—pig production will drop back somewhat in 1960, according to estimates released this week by the USDA crop reporting board. Pork output should continue relatively heavy up to mid-1960, however, because the 1959 fall pig crop, although only 2 per cent larger than in 1958, was 21 per cent above the 1948-57 fall average.

The 1959 pig crop at 101,600,000 head was 8 per cent larger than the 1958 crop. This year's crop was the largest since the record 121,800,000 head produced in 1943. The spring pig crop at 58,600,000 was up 12 per cent from that of 1958, and the fall crop of 43,000,000 was up 2 per cent. The increase in the spring crop resulted from an increase in the number of sows farrowing, coupled with a slight increase in pigs saved per litter.

Reports on breeding intentions indicate 7,310,000 sows will farrow in the spring of 1960, 12 per cent fewer than the number farrowing last spring. If these intentions materialize, and the number of pigs per litter equals the 10-year average with an allowance for upward trend, the 1960 spring pig crop would be approximately 52,000,000 head. A crop of this size would be 11 per cent smaller than the 1959 spring crop.

FALL CROP: The 1959 fall pig crop was the third largest of record, being exceeded only in 1942 and 1943. Numbers were up from last year in all regions except the East and West North Central states, where the number of pigs saved was about the same as a year earlier.

Compared with 1958, 1959 fall farrowings were relatively larger in June and July and relatively smaller in August, September, October, and November.

1959 SPRING PIG CROP: A total of 8,282,000 sows farrowed in the spring of 1959, compared with 7,428,000 during the same period a year earlier. Pigs saved per litter at 7.07 was the second highest on record for the spring crop, being exceeded only by the 7.12 pigs saved per litter in the spring of 1957.

1960 SPRING INTENTIONS: Reports from farmers on breeding intentions for the spring of 1960 indicate a decline for all regions of the country except the North Atlantic states which show a 2 per cent increase over 1959. Other regions and changes from 1959 are as follows: West North Central, down 15 per cent; East North Central, South Atlantic, and South Central are all down 9 per cent; and West down 7 per cent.

SELECTED CORN BELT STATES: The number of sows intended to farrow in 10 of the Corn Belt states in the spring of 1960 is expected to be 13 per cent less than a year earlier. These 10 states accounted for 74 per cent of the 1959 U. S. spring pig crop. Present intentions indicate decreases in both the winter (December-February) and spring (March-May) quarters.

The December 1 survey shows considerable fewer farrowings intended during the winter months (December, January, and February) than intended in September.

HOGS ON FARMS: The number of all hogs and pigs on farms December 1 in nine of the Corn Belt states for which comparable data are available totaled 41,470,000 head, about the same as the 41,484,000 on hand a year earlier. Hogs and pigs six months old and over for nine states totaled 15,387,000 compared with 15,342,000 as of December 1, 1958. The number under six months of age at 26,083,000 head compared with 26,142,000 a year earlier.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, Dec. 21 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.Y.	Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:						
BARROWS & GILTS:						
U.S. No. 1:						
180-200	\$12.00-12.85			\$12.00-12.75
200-220	12.60-12.85			12.50-12.75
220-240	11.85-12.65			12.50-12.75
U.S. No. 2:						
180-200	12.00-12.85			
200-220	12.40-12.85			12.25-12.50
220-240	11.65-12.50			12.25-12.50
240-270	11.10-11.65			
U.S. No. 3:						
200-220	...	\$12.00-12.25	11.65-12.00			11.75-12.00
220-240	...	11.25-12.25	11.25-11.75			11.50-12.00
240-270	...	10.75-11.50	10.75-11.35			11.00-11.25
270-300	...	10.50-10.75	10.50-10.85			10.25-11.00
U.S. No. 1-2:						
180-200	...	12.50-12.75	12.00-12.85			11.75-12.50
200-220	...	12.50-12.75	12.50-12.85	\$12.00-12.35		12.25-12.75
220-240	...	12.00-12.75	11.85-12.50			12.25-12.75
U.S. No. 2-3:						
200-220	...	12.00-12.50	12.00-12.35	11.50-11.85	11.50-12.00	11.75-12.00
220-240	...	11.50-12.50	11.40-12.10	11.50-11.85	11.50-12.00	11.50-12.00
240-270	...	10.75-11.75	11.00-11.50	11.25-11.75	11.00-12.00	11.25-11.75
270-300	...	10.50-11.00	10.50-11.00	11.00-11.50	10.50-11.50	
U.S. No. 1-2-3:						
180-200	...	12.25-12.50	11.75-12.50	11.50-12.00	11.25-12.25	11.75-12.50
200-220	...	12.25-12.50	12.25-12.50	11.75-12.25	11.75-12.50	12.00-12.50
220-240	...	11.50-12.50	11.50-12.35	11.75-12.25	11.75-12.50	11.75-12.50
240-270	...	10.75-12.25	11.10-11.65	11.50-12.00	11.00-12.25	
SOWS:						
U.S. No. 1-2-3:						
180-270	...	10.25-10.50				
270-330	...	10.00-10.50				
330-400	...	9.50-10.50	9.00-10.00	8.25-9.00	8.75-9.50	8.75-10.00
400-550	...	8.00-9.75	8.25-9.25	7.50-8.25	8.00-9.00	7.50-8.00
SLAUGHTER CATTLE & CALVES:						
STEERS:						
Prime:						
700-900	...		26.75-27.25			26.50-27.00
900-1100	...		26.75-27.25			26.50-27.00
1100-1300	...		26.75-28.00			26.50-27.00
1300-1500	...		26.00-28.00			25.75-27.00
Choice:						
700-900	...	25.50-27.50	24.50-27.00	24.00-27.25	24.50-26.50	24.00-26.00
900-1100	...	25.25-27.50	24.25-27.00	24.00-27.25	24.25-26.50	24.00-26.00
1100-1300	...	24.50-27.00	24.00-26.75	23.50-27.25	23.75-26.50	24.00-25.50
1300-1500	...	24.00-27.00	23.75-26.50	23.25-27.00	23.00-26.50	23.75-25.50
Good:						
700-900	...	23.00-25.50	22.75-24.50	21.75-24.00	21.75-24.25	22.50-24.00
900-1100	...	22.50-25.25	22.50-24.25	21.50-24.00	21.50-24.25	22.50-24.00
1100-1300	...	22.00-24.50	21.50-23.75	21.00-24.00	20.75-24.25	22.50-24.00
Standard,						
all wts.	...	19.00-23.00	19.00-22.75	17.50-21.75	17.50-21.75	18.00-22.00
Utility,						
all wts.	...	16.00-19.00	17.00-19.00	16.00-18.00	16.00-17.50	16.00-18.00
HEIFERS:						
Prime:						
800-1000	...		25.00-25.50			25.25-25.75
Choice:						
600-800	...	25.00-27.00	23.50-25.25	23.50-26.00	23.75-25.25	23.50-25.00
800-1000	...	24.25-27.00	23.25-25.25	23.25-26.00	23.25-25.25	23.50-25.00
Good:						
500-700	...	21.50-24.50	21.50-23.50	20.50-23.50	20.50-23.75	22.00-23.50
700-900	...	21.00-24.50	21.25-23.50	20.50-23.50	20.00-23.75	22.00-23.50
Standard,						
all wts.	...	17.00-21.50	18.00-21.50	17.00-21.00	17.50-20.50	17.00-22.00
Utility,						
all wts.	...	16.00-18.00	15.50-18.00	15.00-17.00	16.00-17.50	15.00-17.00
COWS:						
Commercial,						
all wts.	...	15.00-17.00	15.00-16.50	15.50-16.50	15.25-16.50	15.50-16.00
Utility,						
all wts.	...	14.50-15.50	13.75-16.00	13.50-16.00	14.00-15.25	14.50-15.50
Canner & cutter,						
all wts.	...	10.00-14.50	11.75-15.50	10.50-14.50	11.50-14.00	12.00-14.50
BULLS (Yrs. Excl.) All Weights:						
Commercial	18.00-20.50	21.50-21.75	18.00-19.00		18.50-20.25	19.50-21.00
Utility	17.00-18.50	20.00-21.50	18.00-19.00		17.50-19.50	18.50-21.50
Cutter	14.00-17.50	18.00-20.00	16.00-18.00		16.00-17.50	18.00-21.50
VEALERS (500 Lbs. Down):						
Choice	22.00-27.00			22.50-24.50		24.00-25.00
Std. & gd.	20.00-28.00	21.00-29.00	19.00-26.00	19.00-24.00		17.00-26.00
CALVES (500 Lbs. Down):						
Choice	22.00-27.00			22.50-24.50		24.00-25.00
Std. & gd.	20.00-28.00	21.00-29.00	19.00-26.00	19.00-24.00		17.00-26.00
SHEEP & LAMBS:						
LAMBS (110 Lbs. Down):						
Choice	16.50-17.50	16.75-18.25	17.00-18.00	17.25-18.00		16.50-17.50
Good	15.25-16.75	16.50-17.25	16.50-17.00	16.25-17.50		15.50-16.50
LAMBS (105 Lbs. Down) (Shorn):						
Choice	16.00-16.75	16.75-17.75	16.25-17.00	16.25-17.25		16.50-17.50
Good	15.00-16.25	16.00-17.00	15.50-16.25	15.75-16.50		
EWES:						
Gd. & ch.	4.50-5.50	4.00-5.00	4.00-4.50	4.50-6.50	4.00-4.50	
Cull & util.	3.50-4.75	3.50-4.00	3.00-4.00	3.50-4.75	2.50-4.00	

THE NATIONAL PROVISIONER, DECEMBER 26, 1959

CORN BELT DIRECT TRADING

Des Moines, Dec. 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:	
U.S. No. 1, 200-220	\$11.50@12.50
U.S. No. 1, 225-240	11.10@12.25
U.S. No. 2, 200-220	11.35@12.25
U.S. No. 2, 225-240	11.10@12.00
U.S. No. 2, 240-270	10.40@11.60
U.S. No. 3, 200-220	11.20@11.75
U.S. No. 3, 225-240	10.80@11.60
U.S. No. 3, 240-270	10.20@11.50
U.S. No. 3-2, 270-300	9.50@10.70
U.S. No. 1-3, 180-200	10.50@11.90
U.S. No. 1-3, 200-220	11.25@12.00
U.S. No. 1-3, 225-240	10.90@11.80
U.S. No. 1-3, 240-270	10.25@11.40
SOWS:	
U.S. No. 1-3, 270-330	8.85@10.15
U.S. No. 1-3, 330-400	8.25@9.65
U.S. No. 1-3, 400-500	6.75@9.00

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
	est.	actual	actual
Dec. 17 ..	72,000	76,000	68,000
Dec. 18 ..	75,000	64,000	74,000
Dec. 19 ..	41,000	43,000	41,000
Dec. 21 ..	106,000	106,000	76,000
Dec. 22 ..	80,000	79,000	64,000

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Monday, Dec. 21 were as follows:

CATTLE:		Cwt.
Steers, prime	225.25@27.00	
Steers, choice	23.50@26.00	
Steers, good	21.00@24.00	
Heifers, ch. & pr.	23.00@25.50	
Heifers, good	20.50@23.25	
Cows, util. & com'l.	14.25@16.50	
Cows, can. & cut.	11.00@14.25	
Bulls, util. & com'l.	18.00@19.50	
Bulls, cutter	16.50@18.00	

BARROWS & GILTS:		Cwt.
U.S. No. 2, 180-200	11.50@12.00	
U.S. No. 2, 200-220	11.75@12.00	
U.S. No. 2, 220-240	11.75@12.00	
U.S. No. 2, 240-270	11.25@11.75	
U.S. No. 3, 200-220	11.50@11.75	
U.S. No. 3, 240-270	11.00@11.50	
U.S. No. 3, 270/300	10.50@11.00	
U.S. No. 1-2, 180/200	11.50@12.00	
U.S. No. 1-2, 200/220	12.00@12.25	
U.S. No. 1-2, 220/240	11.75@12.00	
U.S. No. 2-3, 200/220	11.75@12.00	
U.S. No. 2-3, 220/240	11.60@12.00	
U.S. No. 2-3, 240/270	11.25@11.75	
U.S. No. 2-3, 270/300	10.75@11.50	
U.S. No. 1-3, 180/200	10.50@12.00	
U.S. No. 1-3, 200/220	11.75@12.00	
U.S. No. 1-3, 220/240	11.60@12.00	
U.S. No. 1-3, 240/270	11.25@11.75	

SOWS, U. S. No. 1-3:		Cwt.
270/330 lbs.	9.50@ 9.85	
330/400 lbs.	8.00@ 9.50	
400/550 lbs.	8.00@ 9.00	

LAMBS:		Cwt.
Good & ch. (wooled)	16.00@17.75	
Good & ch. (shorn)	15.50@16.75	

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Monday, Dec. 21 were as follows:

CATTLE:		Cwt.
Steers, choice	\$25.00@27.00	
Steers, good	22.75@25.50	
Heifers, gd. & ch.	21.50@25.50	

BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 200/230	12.85@13.00	
U.S. No. 1-3, 190/250	12.25@12.75	
U.S. No. 2-3, 240/275	11.50@12.25	

SOWS, U. S. No. 2-3:		Cwt.
300/400 lbs.	7.25@ 9.75	
400/500 lbs.	6.75@ 7.50	

LAMBS:		Cwt.
Good & ch. (wooled)	17.00@18.00	
Good & ch. (shorn)	17.20@17.50	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Monday, Dec. 21 were as follows:

CATTLE:		Cwt.
Steers, choice	\$25.00@27.00	
Steers, gd. & ch.	22.00@25.00	
Heifers, gd. & ch.	21.50@25.00	

BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	none qtd.	
U.S. No. 1, 200/220	12.75@13.00	
U.S. No. 2, 200/220	11.75@12.00	

SOWS:		Cwt.
U.S. No. 1-3, 270-330	8.85@10.15	
U.S. No. 1-3, 330-400	8.25@9.65	
U.S. No. 1-3, 400-500	6.75@9.00	

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during November, 1959 and 1958, with cumulative totals for the 11-month periods were reported as follows:

	CATTLE		HOGS	
	1959	1958	1959	1958
January	1,440,819	1,629,560	5,884,657	5,531,175
February	1,219,323	1,306,695	5,686,088	4,452,619
March	1,334,418	1,360,233	5,732,866	4,817,607
April	1,433,231	1,383,108	5,651,954	4,963,396
May	1,412,043	1,468,084	4,969,554	4,443,999
June	1,473,051	1,505,572	4,901,694	4,209,047
July	1,556,881	1,561,495	5,184,157	4,326,283
August	1,449,511	1,478,659	4,977,321	4,514,874
September	1,539,168	1,560,805	5,767,379	5,219,365
October	1,686,135	1,646,667	6,646,367	5,910,924
November	1,461,910	1,302,354	6,337,172	5,257,906
December		1,436,931		5,814,371

CALVES

	CALVES		SHEEP	
	1959	1958	1959	1958
January	424,272	546,652	1,322,228	1,060,874
February	376,763	467,991	940,291	
March	423,086	518,145	1,143,432	999,601
April	405,632	465,480	1,100,519	1,148,776
May	357,644	437,532	1,017,306	1,121,919
June	365,732	430,001	1,056,337	1,041,843
July	381,966	434,512	1,106,999	1,012,790
August	389,460	434,488	1,010,238	980,437
September	415,026	471,263	1,177,359	1,044,661
October	471,247	540,901	1,200,119	1,130,583
November	438,435	440,685	1,069,883	883,403
December		474,285		1,061,389

JANUARY-NOVEMBER TOTALS

	JANUARY-NOVEMBER TOTALS	
	1959	1958
Cattle	15,906,495	16,205,222
Calves	4,419,305	5,197,850
Hogs	61,739,155	53,647,192
Sheep	12,287,721	11,335,148

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Dec. 12 compared with same week in 1958, as reported by the CDA:

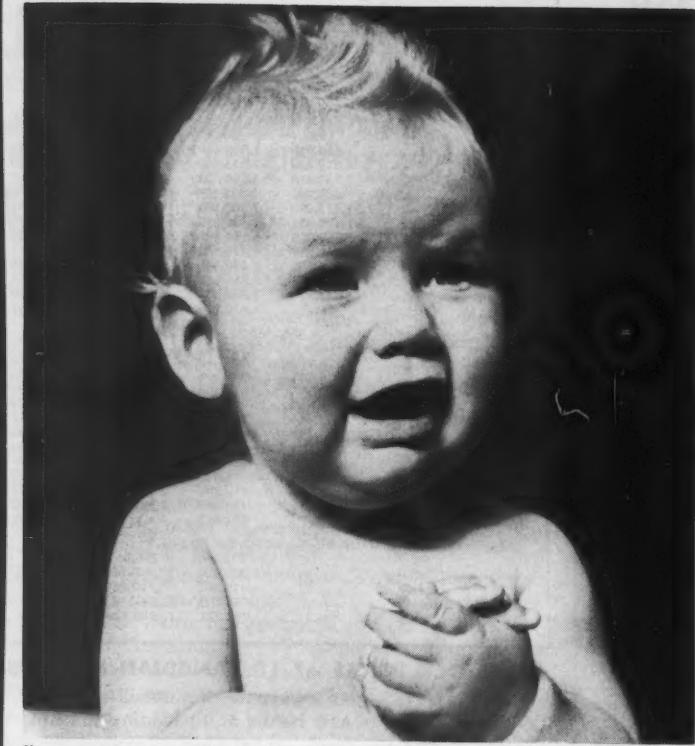
	GOOD STEERS		VEAL CALVES		HOGS* Grade B ¹		LAMBS	
	All wts.	Gd. & Ch.	Gd.	Calves	Dressed	Handyweights		
Toronto	\$24.50	\$26.00	\$32.85	\$32.81	\$22.65	\$24.50	\$19.55	\$20.50
Montreal	24.45	25.20	29.80	30.95	22.85	24.35	19.70	19.60
Winnipeg	23.58	24.52	33.37	32.87	20.50	21.25	16.80	19.00
Calgary	23.15	24.25	20.35	24.00	19.52	20.50	15.90	16.50
Edmonton	22.40	23.40	20.40	26.00	19.35	20.50	16.20	19.00
Lethbridge	22.35	23.75	23.50	19.15	20.50	17.85		
Fr. Albert	22.50	23.75	23.75	19.15	20.50	15.85		
Moose Jaw	22.50	23.50	20.50	24.30	19.15	20.50		
Saskatoon	23.10	23.75	25.00	27.00	19.15	20.50		
Regina	22.40	22.75	23.75	26.00	19.15	20.50	15.00	16.40

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Dec. 19:

	Cattle & Calves		Hogs	
	Week	Same	Week	Same
Week ended Dec. 19	2,800	20,500</td		



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The Meat Trail...



OFFICERS elected at annual meeting of Chicago Association of Hotel and Restaurant Meat Purveyors, Inc., are shown above. Seated (l. to r.) are: secretary and counsel, Harry L. Rudnick; treasurer, Norman Kaner, Dreyfus Meat Co.; president, Eugene Silverman, Oakland Meat Co.; first vice president, Robert MacKimm, MacKimm Brothers, Inc., and second vice president, Eric Heilbron, Pfaelzer Brothers, Inc. Standing (l. to r.) are: directors Lee Slott, Stock Yards Packing Co.; John Nichols, Davidson Meat Co.; Donald Heymann, Bruss Provision Co., and Mel Salomon and Leonard Liebschutz, both of Allen Brothers, Inc. Highlighting meeting was report by group's labor negotiation committee headed by Slott, who noted that labor costs have become more significant as a result of emphasis on service items such as oven-ready or portion-control cuts, compared with former customer demand for whole primal cuts. Association protested announced suspension of federal lamb grading program next month and instructed its secretary to forward protest to USDA.

JOBS

Appointment of EARL CLEMENTS as national sales manager of branch houses and plant sales for Armour foods has been announced by JOHN C. MOMMSEN, vice president of sales for Armour and Company, Chicago. Before he was transferred to Chicago last May, Clements was district manager for Armour in New York City.

The U. S. Department of Agriculture has announced the promotions of Dr. HYMAN M. STEINMETZ and



DR. ANDERSON



DR. STEINMETZ

Dr. D. WARNER ANDERSON. Dr. Steinmetz, transferred to the position of assistant inspector in charge at Chicago, had been inspector in charge at Waterloo, Ia., since 1958. He entered the meat inspection service at Boston in 1950. Dr. Steinmetz received the D.V.M. degree from Kan-

sas State College. Dr. Anderson has been transferred to the position of inspector in charge of the Sioux Falls, S. D., meat inspection station, succeeding Dr. J. B. SIGRIST, who is retiring. He had been serving as assistant inspector in charge in Chicago. Dr. Anderson entered the service in 1940 at Sioux Falls. He received the D.V.M. degree from Colorado State University.

JOHN H. MARHOEFER, president of Marhoefer Packing Co. Inc., Munice, Ind., has announced the appointment of CLIFF FIFE, vice president of the concern, as a director.

Tobin Packing Co., Inc., Rochester, N.Y., has announced the election of several new officials. ROBERT B. HUNTER, secretary and controller, has been elected a member of the board, succeeding H. L. COOPER, who resigned. Hunter joined Tobin's Rochester plant in 1945. Cooper had been a director since the merger in 1942 of Rochester Packing Co. with Tobin and was a director of Rochester Packing for several years before the merger. Cooper retired as an officer in 1954. JAMES J. CONMEY, director of procurement, was promoted to vice president from assistant vice president. He has been with Tobin since 1951. WALTER L. HEGEMAN, manager of A. Szelagow-

ski & Son, Inc., Buffalo, a Tobin subsidiary, was promoted to vice president from assistant vice president of the parent firm. He has been with Tobin since 1933. EDWARD R. PARTIS, assistant secretary, assistant treasurer and Rochester division office manager, was made general office manager for the firm. He joined Rochester Packing Co. during 1927.

EDWARD W. MALONEY has been appointed head of the Swift & Company sales unit in Hartford, Conn. He has been with Swift since 1947.

PLANTS

After 61 years, Archie McFarland & Son, Salt Lake City, has changed its name to McFarland, Inc., announced A. PAUL McFARLAND, president and general manager since 1936. The firm was established by ARCHIE McFARLAND in 1898. A family corporation was formed in 1948 and it is in the process of becoming a public corporation, the president said.

Sale of M and M Packing Co., Inc., Iola, Kan., effective January 2, has been announced by W. P. McFADDEN, president of the firm. The new owners are EDWARD P. MARQUIS and MACK YENZER, both engaged in the livestock commission business in Kansas City, and their wives. McFadden plans to remain with the company for several months after the new owners take over. The M and M firm, organized in 1936, presently employs 43 persons, has a gross annual vol-



TOP meat packing industry award for employee generosity in connection with Community Fund-Red Cross Joint Appeal, won by Swift & Company and associated units in the Chicago area, is displayed by Dr. John F. Murphy, director of Swift laboratories and general chairman of the Swift 1959 Joint Appeal. Dr. Murphy accepted the award on behalf of Swift employees during an award luncheon.

ume of about \$1,500,000 and slaughters about 5,000 cattle and 12,000 hogs each year.

A \$40,000 fire destroyed the plant of Lowder's Packing Co., Albemarle, N. C., which was built 20 years ago after the original building went up in flames. Owner JAMES D. LOWDER, who said insurance will not cover one-third of the loss, hasn't decided whether to build again.

TRAILMARKS

Dubuque Packing Co., Dubuque, Ia., has adopted a red fleur-de-lis as its new trademark. All Dubuque products will bear this symbol, which ties in with the French background of JULIEN DUBUQUE, founder of the Iowa city.

E. L. MEYER and W. J. KEARNS, partners of Green Bay Soap Co., Green Bay, Wis., have announced the appointment of ROGER HILMER as sales manager in charge of fats and feeds. Hilmer was owner of

Hilmer Grain Co., Rochester, Minn., which has been purchased by Green Bay Soap Co. and will be operated as its grain division.

P. GOFF BEACH, vice president of Oscar Mayer & Co., Madison, Wis., has been elected vice president of the civic and industrial division of the Madison Chamber of Commerce.

WILLIAM B. MUNRO, former Canada Department of Agriculture official



W. B. MUNRO

at Lethbridge, Newfound-land, has been appointed associate director of information and field services for the Meat Packers Council of Canada, Toronto, E. S. MANNING, managing director of the coun-

cil, announced. In his new position Munro, who served as livestock production and marketing officer in the

Lethbridge stockyards, will work closely with livestock producers and their organizations as well as provincial and federal departments of agriculture in programs designed to improve the production and marketing of livestock. He is a graduate of the University of Saskatchewan.

H. H. COREY, chairman of the Hormel Foundation, has announced the election of M. B. THOMPSON, executive vice president and a director of Geo. A. Hormel & Co., Austin, Minn., as a member of the foundation, filling the vacancy created by the death of M. F. DUGAN.

The foundation, which controls the vote of a majority share of Hormel stock, is self-perpetuating. Other members of the group are PARK DOUGHERTY,



M. B. THOMPSON



MEMBERS of new sales and merchandising committee of American Meat Institute are (l. to r.) seated: John Krey Stephens, vice president, Krey Packing Co., St. Louis; Arthur Lavin, vice president and treasurer, The Sugardale Provision Co., Canton, O.; Augie R. Ring, Jr., director of AMI department of retail relations; F. J. Townley, vice president, Swift & Company, Chicago, committee chairman; Richard Eckrich, vice president, Peter Eckrich & Sons, Inc., Fort Wayne, Ind.; C. R. Musser, vice president, Wilson & Co., Inc., Chicago, and L. S. Vincent, director of sales distribution, C. A. Durr Packing Co., Inc., Utica, N. Y. Standing: B. J. Killian, executive vice president, Field Packing Co., Inc., Owensboro, Ky.; W. W. Jennings, vice president of marketing, The Rath Packing Co., Waterloo, Ia.; Arthur Sigman, president, Sigman Meat Co., Inc., Denver; John Moninger, director of AMI special services; Joseph A. Buscemi, vice president, Stark, Wetzel & Co., Inc., Indianapolis; George L. Eskell, sales promotion manager, Peters Meat Products Inc., St. Paul, Minn.; E. Guy Barratt, director of sales, Peet Packing Co., Chesaning, Mich.; Roy Boberschmidt, general sales manager, Oscar Mayer & Co., Madison, Wis.; N. B. Ashby, vice president and general sales manager, Hygrade Food Products Corp., Detroit; Arthur B. Maurer,

president, Maurer-Neuer, Inc., Kansas City, Kan.; M. B. Thompson, executive vice president, Geo. A. Hormel & Co., Austin, Minn., and John R. Bradley, president, Agar Packing Co., Chicago. Other members of committee not shown in picture are: John W. Christian, vice president, The Cudahy Packing Co., Omaha; Robert T. Foster, vice president, John Morrell & Co., Chicago; Albert F. Goetze, sr., Albert F. Goetze, Inc., Baltimore; L. B. Harvard, vice president, Sunnyland Packing Co., Thomasville, Ga.; C. O. Hinsdale, executive vice president, Valentine Packing Co., Inc., Greenville, S. C.; Earl T. Jones, business manager, Jesse Jones Sausage Co., Raleigh, N. C.; Joseph C. Jordan, general manager and vice president, Jordan's Ready-To-Eat Meats, Inc., Portland, Me.; E. W. Kneip, president, E. W. Kneip, Inc., Chicago; Sidney A. Lang, president, Columbia Packing Co., Boston; Gottfried O. Mayer, executive vice president, Oscar Mayer & Co., Madison; Lorenz Neuhoff, jr., president, Valleydale Packers, Inc., Salem, Va.; Herbert Rumsey, jr., executive vice president, Tobin Packing Co., Inc., Albany, N. Y.; J. Arthur Silberhorn, vice president, The E. Kahn's Sons Co., Cincinnati; Edward J. Slotkin, executive vice president, Hygrade Food Products Corp., and M. E. Turner, executive vice president, Stark, Wetzel

J. G. HUNTING, GEORGE RYAN, R. F. GRAY and FAYETTE SHERMAN.

The Oscar Mayer Foundation has provided the University of Wisconsin with \$25,000 for use in construction of a medical library building.

The four-story Swift & Company building at 906 E. Waterman, Wichita, Kan., used primarily for storage in recent years, has been sold. A. A. HUGHES, Kansas City general sales manager, said that the company's Wichita operations will continue at other sites in the city.

DEATHS

P. C. STEIL, one of the owners of Kansas City Dressed Beef Co., has died. Steil helped to found the firm 25 years ago. He is survived by his wife, ALTHEA.

J. ALFRED ANGLADA, 52, manager of market development for the film division of American Viscose Corp., Philadelphia, died after a brief illness. He had been with the firm for approximately 19 years.

White House Acts to Head Off FDA-USDA Struggle

The White House has stepped into the arena involving agricultural chemicals in foods to head off future conflicts between the Department of Health, Education and Welfare and the Department of Agriculture and get on with the business at hand, informed sources have disclosed.

In the handling of cases related to chemicals producing toxic residues, the business at hand is the protection of the wholesomeness of the nation's food supply and the maintenance of public confidence in that wholesomeness, emphasizes the White House in a tentative policy statement circulated among responsible officials. The position is expected to be laid before the Cabinet soon for final endorsement. Minimizing administrative problems is of less importance and jurisdictional rivalries shouldn't cloud the picture, according to the White House thinking.

Tentative guidelines for any future action on chemicals stress that all facts and reasons for such action should be announced by the appropriate officials at one time and every food item that can be freed of suspicion should be cleared immediately. If there must be a public inquiry on the safety of a particular chemical used in food, that chemical should be withdrawn while the facts or procedures are determined since the fact that such an investigation is underway will tend to undermine

public confidence in the food. Voluntary industry action is preferable to legal force.

The controversy over the way the Food and Drug Administration handled the contaminated cranberry situation right before Thanksgiving, and the recent FDA-contemplated broad indictment of stilbestrol, confined to the withdrawal of hormone-fed caponettes only after a bitter FDA-USDA fight, are understood to have convinced the White House that it should intervene.

The National Cranberry Institute announced this week that it will seek \$15,000,000 to \$20,000,000 from the

federal government as indemnification for that industry's losses resulting from the FDA's warning that some cranberries were contaminated by a weed killer. At the same time the FDA withdrew stilbestrol from use in poultry, the USDA announced it would buy the market birds affected by the action.

Leaders of several producer groups, including the American National Cattlemen's Association, the American Farm Bureau Federation and the National Milk Producers Association, were to meet in Washington, D. C., this week to discuss the agricultural chemical situation.



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United's patented process BB Corkboard is the long established, job tested insulation material. Block baked of 100% cork with no fillers or binders, it has a low K factor, is fire retardant, insect and vermin resistant.

Equally effective is Uni-Crest expanded polystyrene, United's newest development in insulation materials. This modern, lightweight, snowy white material, composed of minute, individually closed cells, has a low K factor, low moisture absorption, and retains its insulating value indefinitely. It is strong, flexible, easy to handle and inexpensive.

Experienced engineers, at United's branch offices coast-to-coast, offer complete consulting and design ser-

vice on both cork and Uni-Crest installations. Each installation is specifically planned to meet requirements of the job. Skilled crews, working out of these same offices, carry out the entire job of erecting insulation under direct supervision of engineers responsible for the design. In this way you are assured of undivided responsibility for performance of the entire installation.

Both Cork and Uni-Crest are available in a wide variety of sizes in board and pipe covering form. In addition, United provides cork lagging and discs for tank and filter application, as well as a self-extinguishing board and pipe covering of Uni-Crest. Write for more complete information.



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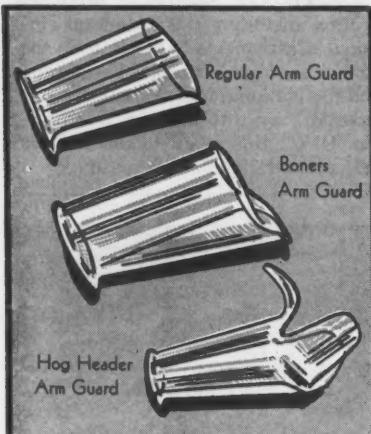
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LEASING of 40-ft. aluminum trailers and 85-ft. flatcars has allowed Swift & Company to take advantage of special "piggyback" rates between Midwest and West Coast. Note refrigerator units on underside of the trailers.

New Leasing Arrangement Gives Swift Special Rates on 'Piggyback' Shipments

SWIFT & Company has begun shipping meat between St. Joseph, Mo., and Los Angeles in a new "piggyback" package. For the first time, both the refrigerated truck trailers and the 85-ft. railroad flatcars are under lease to the meat packing company.

By leasing both trailers and flatcars, Swift is able to avail itself of Plan IV "piggyback" rates, which are a flat 42¢ per mile between Midwest and West Coast points. The company, thus, has become one of the first individual shippers to take advantage of Plan IV rates.

The first shipment to Los Angeles contained approximately 60,000 lbs.



INTERIOR view of insulated trailer shows small part of 60,000 lbs. of packinghouse products moved to Los Angeles in first shipment under new leasing plan. Portable siding material is made of protective Fibreglas.

of meat and other packinghouse products. The package was tripled by North American-Emery Corporation, formed earlier in the fall by the consolidation of North American Car Corp., a nationwide railway car lessor, and Emery Transportation Corp., a contract trucker of perishable freight.

The meat products were loaded into two new 40-ft. insulated aluminum trailers equipped with modern refrigerator units. The refrigerator compressors and condensers are located on the underside of the trailers; evaporators are found in the nose of the vehicles. The units are powered by Thermo King Mercedes-Benz diesel engines, supplied by Thermo King Corp., Minneapolis. The engines reportedly did not require refueling on the first trip between St. Joseph and the West Coast destination.

Inside the trailers, a portable insulating siding material of Fibreglas has been provided for protection.

Hormel Pays \$1,823,813 In Joint Earnings Checks

Geo. A. Hormel & Co., Austin, Minn., paid the 21st consecutive year-end joint earnings checks to employees recently.

Each of the 8,420 eligible employees received 2.098 times his basic 40-hour weekly check. For example, if he earns a basic weekly check of \$90, his extra check amounted to 2.098 times \$90, or \$188.82. The total distribution was \$1,823,813. Since 1939, \$22,794,000 has been paid.

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Count address or box numbers as 8 words. Headlines, 75c extra. Listing of advertisements, 75c per line. Displayed, \$11.00 per inch.

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RENDERING PLANT: Owner in ill health. Best offer accepted. Geo. M. Reeves, owner, Missoula Rendering, Box 526, Missoula, Montana.

PLANT WANTED

WANTED: Slaughter house, small packinghouse or locker plant with sufficient capacity to slaughter 20 or slightly more cattle per day. Located between the Mississippi River, Atlantic Ocean, Gulf of Mexico and Canadian border territory. Please give description and price. Confidential. PW-545, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR RENT

NEW PROJECT STOCK YARDS AREA

Government inspected enclosed loading docks, individual stores. Cooler unit size 20 x 50 plus office and dressing room available in single or multiple units. For information write to

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15 W. Huron St., Chicago 10, Ill.

LARGE COOLER-FREEZER SPACE

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Most desirable corner in Fulton Market. For April, 1960. Fireproof building—total space on first floor, mezzanine and basement, 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire front of building facing Green and Fulton Streets. Side-walk-to-basement elevator. For full particulars, write Fulton-Green Corporation, 9 W. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1966.

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WILL BUY, LEASE OR MERGE NEW YORK AREA. Operate small plant, slicing, packaging bacon. Desire to expand with additional sliced smoked meats. Also packaging, wholesalers, chain store. Interested in employing salesman also. Liberal commission. W-515, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, DECEMBER 26, 1959

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Current General Offerings

Sausage & Bacon

2163—AIR CONDITIONED SMOKEHOUSE CABINET: stainless steel, 6-cage cap., 16½" x 8½" x 72" to top of rail, with heater, blowers, smoke generator, controls, etc.	\$5,500.00
2229—JOURDAN COOKER: stainless steel, 2-cage cap., 9' high x 67" wide x 5' long, with HP. pump, excl. cond., crated ready to go.	\$1,750.00
2308—STUFFER: Boss 500# capacity	\$1,250.00
2281—STUFFER: Anco 500# cap., w/piping & valve, A-1 condition	\$1,250.00
2299—STUFFER: Boss 400# cap.	\$ 825.00
2309—STUFFER: Buffalo 200# capacity	\$ 725.00
2301—SAUSAGE DISPENSER: Boss #2	\$ 225.00
2304—GRINDER: Anco #766A, 8½" plates & knives	\$ 895.00
1724—GRINDER: Buffalo #66-B, 25 HP. motor, silent chain drive	\$ 725.00
2297—GRINDER: Enterprise, 5" plates & knives, stainless steel hopper, 5 HP.	\$ 475.00
2112—CUT-MIXER: Hottman #4, 40 HP.	\$ 675.00
2305—MIXER: Buffalo 4A, 1000# cap., hand tilt bowl, 7½ HP.	\$ 795.00
2306—MIXER: Keebler, 200# cap., newly tinned bowl & paddles, 1 HP. gearhead mtr.	\$ 425.00
1692—SILENT CUTTER: Buffalo #38-B, 175 lb. cap., 15 HP. TEFC mtr., A-1 reconditioned	\$ 725.00
2310—SILENT CUTTER: Buffalo #32, with stainless steel "J" knives, 10 HP. mtr.	\$ 675.00
2131—TY-LINKER: automatic, latest model 122 A-C, like new	\$ 1,650.00
1957—SLICER: U. S. #170-GS, late model, w/groupers & stacker	\$ 950.00
2298—SLICER: U. D. H. D. #3, mfr., stand	\$ 895.00
1310—LOAF MOULDS: (250) Globe Moy #66-5, stainless steel, 10" x 4½" x 4½" ea.	\$ 7.50
2187—LOAF PANS: (400) Best & Donovan, stainless steel, 6½" cap., 10" x 5" x 4" A-1 cond. ea.	\$ 2.25
2314—HAM & BACON TREES: (45) 3-stations, 12" x 32", closed ends, double trolleys ea.	\$ 7.50

Rendering & Lard

2242—HYDRAULIC PRESS: French Oil Mill, 300 ton, 5½" x 5" steam pump	\$2,850.00
1542—HYDRAULIC PRESS: Anco 600 ton, 17½" dia. ram, 15—20" plates	\$2,500.00
4271—BLOOD DRYER: Anco 5' x 16', flat heads, 40 HP. motor	\$2,500.00
1933—COOKERS: (2) Dupps 4 x 10', jacketed heads, 20 HP motor & drive	ea. \$2,500.00
4118—COOKERS: (4) Anco 5 x 9', jacketed, 10 HP.	ea. \$1,750.00
2188—HASHER WASHER: Anco, 14" x 17" opening, 7½ HP., 30" x 10' washer cylinder	ea. \$ 850.00
2072—HAMMERMILL: Jeffery type B-3, 20" x 12" opening, 25 HP. mtr., only 1 yr. old	ea. \$1,800.00
2222—LARD FILTER: Sperry, 15 plates 24" x 24" with 1 HP. Viking Pump	\$2,850.00

Miscellaneous

2257—AIR COMPRESSOR: Wayne, 2 HP. with 48" x 24" dia. tank, excellent condition	\$ 275.00
2315—HOIST: Shepard Niles, 1 ton, 77' at 50 FPM, 4 HP. motor	\$ 425.00
2316—KETTLE: Lee, stainless steel, steam jacketed, 90# MWP, 50 gal. cap., w/ cover, valves & steam trap	\$ 275.00
2317—PICKLE PERCENTAGE SCALES: (3) Griffith Lab., model S, stainless	ea. \$ 275.00
2318—FLAT TOP HAM & BACON TRUCKS: (15) Globe 7283, w/RTB wheels	ea. \$ 35.00

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAsh 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 35]

POSITION WANTED

PRODUCTION—SALES—MERCHANTISING: Over eleven years' experience with large packer. Have successfully managed beef, lamb, veal operations throughout midwest. Fluent knowledge of entire operations, procurement through sales. Have extensive background in sales to chains, jobbers and wholesalers. Age 32. Interview Chicago area only. W-535, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: College education with over 20 years' meat packing experience. Excellent background in quality, cost and labor control. Prefer employment in beef slaughter establishment. W-534, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN—PRODUCTION SUPERINTENDENT: Lifetime experience. Cost and quality conscious. Available immediately. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Fully experienced in curing, boning, making boiled and canned hams. Willing to relocate. W-536, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CURING FOREMAN: Age 47. 20 years' experience in curing, smoking and shipping. W-537, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING FOREMAN: 25 years' experience. Wants a chance with a reliable packer. Nick Sekas, 522 W. North St., Piqua, Ohio.

HELP WANTED

CHEMIST-PRODUCTION MANAGER WANTED

By top seasoning and meat additive specialty firm. Knowledge of meat processing, seasonings, spices, essential oil manufacture helpful. Mechanical aptitude necessary. Good opportunity. Please write or send resume to

FIRST SPICE MIXING CO., INC.
19 Vestry St., New York 13, N. Y.

HELP WANTED

OPENING WITH NATIONALLY KNOWN SEASONING COMPANY

Advancement of sales personnel avails established territory of Michigan, northern Ohio and northern Indiana. Wonderful opportunity. Experience in food industry helpful, but not necessary. Will train. Reply in confidence, giving details of experience. W-547, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BRANCH MANAGER MIDWEST

One who can operate independently for new sausage manufacturing branch house. Give age, experience and salary. Steady job. Good wages and profit sharing. W-525, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Long established broker has excellent opening for high caliber salesman to call on chain stores, metropolitan New York area. Salary open. Excellent pension-insurance plan. Mail resume. Our employees know of this ad. Replies held confidential. W-522, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERIENCED MAN: In meat packing, to travel portion of the time. Set up system for purchasing meat and meat by-products all over U.S. This is an important post carrying excellent salary. Permanent position. National sales. Burton Hill, President, Hill Packing Co., Topeka, Kans.

MAN FULLY QUALIFIED: to take charge of pork curing and smoke operation, including bacon slicing and processing of pork products. Excellent opportunity for the right man. Send complete resume. W-548, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING FOREMAN
Experienced only. Must be active, capable and cost minded. Modern Chicago plant; good salary, excellent opportunity. W-550, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP NOTCH BROKER: Wanted to handle our dry and semi-dry sausage in the Chicago area. Chas. Hollenbach, Inc., 2653 Ogden Ave., Chicago 8, Ill., Telephone LAwndale 1-2500.

FOOD PRODUCTS DEVELOPMENT and RESEARCH: Position open for food technologist or chemist, Ph.D. or equivalent, with practical experience and administrative ability, to direct research program for leading meat processing firm in South America. Good staff man with creative ability and experience with meat products required. W-539, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER

For medium size packing company in southern California. Top aggressive salesman to handle house and jobber accounts. Must be able to handle grading, breaking, cuts, tagging and movement of 100 cattle per day. Age 36 to 40. W-540, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKAGING DEPARTMENT: Foreman, meat, bacon. Knowledge of Flex-Vac operations, Wrap-King, U. S. Slicers desirable. To obtain efficient, quality production. Located in Northern Ohio. Send complete resume. Answers confidential. Reply to Box W-541, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ADVERTISING MAN: Position open for experienced advertising man well versed in promotional and cooperative work. Knowledge of radio, newspaper and TV helpful. Apply to Box W-543, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: To work out of our New York sales office, to sell steer beef, fabricated and boneless beef in the New York area. Write or apply in person to PHILADELPHIA DRESSED BEEF CO., 114 Moore St., Philadelphia 43, Pa.

LIVE IN MIAMI, FLORIDA. Man wanted with experience in selling large accounts full time. Retired experienced man preferred. W-542, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Pennsylvania Sausage and Specialty Plant, with experience in office management and overall control. Good opportunity, good salary. W-549, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

cut costs-keep quality high

with **New Super Tietolin**
ALBUMINOUS BINDER
AND MEAT IMPROVER

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Guide for the Meat Industry

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